

DOMAINE DU TRAPADIS Vin Doux Naturel Rasteau 'Grenat Rouge' 2022

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Provenance: Rasteau, Southern Rhône **Grape Variety:** 90% Grenache 10% Carignan

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Pairing: Desserts with dark chocolate and red fruits, Rib of beef with pepper crust, Duck breast

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Serving: Temperature: 16°C

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Vineyard Cultivation:

Based in the heart of the Rasteau appellation of Rhône, Domaine du Trapadis has been owned and run by the Charavin family since 1850. Helen Durand, the current owner, is the fourth generation of the Charavin family to grow grapes upon these soils. Spanning 35 hectares, the domaine's vineyards are grown under the appellations of AOP Rasteau, AOP Rasteau VDN, AOP CDRV Cairanne, AOP CDRV Roaix, AOP CDR, and Vin de France. This cuvee comes from slopes facing southwest from vines 25 years old, cordon or cane pruned.



Vinification:

50% de-stemmed, then lightly crushed and put into cement vats. Manual cap punching every 3 days. The grapes are macerated for 6 days, before the addition of alcohol 96° and continue to macerate a further 14 days. When the tannin-sugar-alcohol balance is reached, the wine is pressed. 10% of the wine is matured in-barrel, the rest in-vat, on fine lees for 11 months. 100g/l sugar.

Tasting Notes:

Notes of black berries (blueberry, blackcurrant) and flowers (violet). On the palate, it surprises with its finesse, its natural expression and its greediness, with this fruit coulis side. The peppery finish is irresistible!



Soil Type: Clay limestone, yellow marl



Method: Biodynamic, Certified Organic (Ecocert)



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