



DOMAINE BEAU MISTRAL

• **CRU RASTEAU SÉLECTION VIEILLES VIGNES
2020**

THE STORY

The Beau Mistral estate is located at the foot of the village of Rasteau and has 28 hectares of vines where Jean-Marc Brun works to preserve the elements that contribute to the great aromatic richness of the Rasteau wines, between character and elegance: a Mediterranean climate, varied soils and emblematic grape varieties of the Rhone Valley such as (Grenache, Syrah, Mourvèdre). The vineyard, composed of several plots of old vines, some of which are between 60 and 90 years old, clings to the hillsides. The vineyard is managed with respect for the terroir and the environment.

TASTING NOTES

The robe of this wine is of an intense ruby color, with purple reflections, in the nose you can find a complexity and intensity of ripe red fruits and licorice, in mouth the wine will be round and powerful, it develops a bouquet of spices and scrubland.

WINEMAKING

After being destemmed, the grapes are placed in vats where temperatures are carefully controlled during the several weeks of fermentation. Pumping over is done with a turbo-pigeur and manual punching of the cap. Micro-oxygenation can be used to improve the tannins. Aging in barrels and tanks allows the wines to continue to round out their tannins.

FOOD PAIRING

This wine is a perfect accompaniment to grilled or long-cooked red meats, as well as cheeses.

GRAPE VARIETIES

Grenache (50%)
Syrah (45%)
Mourvèdre (5%)

