



Cuvée « Taïs »

Appellation Vin Doux Naturel Rasteau

Colour Grenat

Grapes varieties 100% grenache

Average vine age 30 years old

Surface area 0.3 hectares

Yield 10 hl /hectare

Maturing 18 months in barrel of 400 liters

Packaging bottles of 50 cl, cases of 6 bottles

Terroir

Located on the heights of Rasteau 300 meters.

Our vines are located on a plateau surrounded by woods in an area of 4 ha in one piece, and enjoying a panorama quite exceptional on « Dentelles de Montmirail » and the Rhone Valley. The soil mixes large pebbles, brown soil rich in red clay. This plot meets all the natural conditions for great ripeness while retaining great mineral wealth

Vine tending

Traditional soil work, ridging the soil over the bases of the vines to protect them over winter and ploughing this same soil back in the spring (décavaillonnage). This means that there is no need for weed killer. The use of plant health products is limited; we always prefer preventive methods that are mainly organic. We use certified organic fertilizers, applied sparingly to the needs of the vine. We started the organic conversion in 2018, our main aim is to control the process by focusing primarily on wine quality.

Vinification and maturing

The vinification and aging We selected at harvest Rasteau, our best bunches. They remained on the stump to ripen until October. This late harvest was vinified in new barrels for 1 month, mutated alcohol on grain in the middle of the alcoholic fermentation. The ageing was performed in a barrel of 400 liters for 18 months. The wine is lightly filtered before bottling.

Tasting notes

The dress is clear bright red and bright ruby. Dominates the nose with aromas of black cherries and burnt notes. The mouth is full round and delicious, the fruit is crunchy and fresh.

Our sweet wine Taïs is a gem as its name, which is the name of our daughter !! It goes very well with your appetizers or desserts especially with all the chocolate notes.