

AOC RASTEAU



“Les Esqueyrans”

2016



Color : Red

Soil :

Slopes on South-East exposure made from red and yellow clays with veins of blue marl, limestones soil.

Grapes :

- 50% Grenache
- 50% Syrah

Age of Vineyards :

Grenache 80 – Syrah 50 years old

Yield : 23 hectolitres per hectare

Viticulture :

We are in sustainable agriculture by favoring the work of the ground, using organic fertilizers. We use a minimal quantity of treatment product in order to improve the expression of the leaf surface to favour the grapes maturity.

Vinification :

Harvest by hand. We destemmed at 80 %. We make a pump-over of the must, we punch down of the cap and we make an unballasting as we research the extraction but not over-extraction. We make an everyday control of fermenting temperatures. The time of fermentation is around 30 days. All the Syrah are aged in oak barrel of one wine during one year and the totality of Grenache are aged in concrete vat during one year. Then, we mixed both into concrete vat during 3 months.

Time to keep : from 8 to 10 years