

Les Cavares

— 2012 Vintage —

Silver Medal VINALIES International 2015

Region: Southern Rhône Valley

Alcohol content: 14 %

Appellation title: Beaumes de Venise - Cru from the Côtes du Rhône

Contents: 75 cl

Grape varieties: Grenache 70 %, Syrah 20 %, 10 % Cinsault

Quantity available: 10,000 bottles



THE ESTATE AND THE WINE

- Plots lie at an altitude of 300 m with full southern exposure and optimum phytosanitary protection.
- Mostly Grenache, Syrah and Cinsault.
- Sustainable cultivation and cultivated biodiversity.
- Grape clusters are hand-picked and then delivered to the wine cellar in 20-kg boxes. The stalks are then removed and the grapes are crushed to produce a must that will undergo pre-fermentation cold maceration at 10 - 12 °C over several days. Then comes alcoholic fermentation using native yeasts (over 10 to 15 days), followed by post-fermentation maceration which allows the material to be fully extracted, with the presence of alcohol. Malolactic fermentation completes the winemaking process, which may last up until the month of January.
- The must undergoes three aerations.
- Wine maturation: 100 % in stainless steel vats.



TASTING NOTES

Colour: Ruby red

Nose: Notes of candied fruit, strawberry, cherry, and fine spices (white pepper and liquorice)

Mouthfeel: Sweet and intense, this is a very young wine with a good ageing potential



SERVING SUGGESTIONS

Serve at a temperature of around 17 °C

Wine and food pairing: Delicious with roasted or grilled meat

Ageing potential: 10 to 15 years