

# Les Cavares

— 2007 Vintage —

**Region:** Southern Rhône Valley

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

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

**Alcohol content:** 14 %

**Contents:** 75 cl

**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
- Second maturation in wooden barrels for 9 months in 2014.



## TASTING NOTES

**Colour:** Ruby red

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

**Mouthfeel:** Sweet and beautifully balanced with soft tannins, our wine is left to age for 8 years



## 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