



LA MARIE CAIRANNE

Cairanne, situated on warm slopes of clay, limestone and pebbles, produces wines that are seductively round, rich and fruit forward.



REGION

Southern Rhône. Cairanne.

EXPOSITION

The vines are situated on a plateau near the village, with a southern exposition.



SOIL COMPOSITION

Mix of limestone and clay.

GRAPE COMPOSITION

80% Grenache, 10% mourvèdre 10% Syrah.

VINE AGE

45 years old.

DENSITY

3 000 vines per HA

HARVEST TYPE

Hand Picked.



VINIFICATION

25 days fermentation and maceration in concrete tank.

MALOLACTIC – YES/NO

Yes.

ALCOHOL PERCENTAGE

14 %.

RESIDUAL SUGAR

Less than 2 grams per litre.



AGING

Concrete tanks.



NUMBER OF BOTTLES PRODUCED

20 000 bottles.



TASTING NOTES

Red fruits, spice, licorice, soft, elegant tannins, pure Provençal aromas of "garrigue", local herbs, kirsch, fig, cassis, stewed blackberries, black olive tapenade, leather and tobacco.



FOOD PAIRING

This wine marries well with a large range of foods, Barbequed pork, Provençal beef stew, beef ribs with pepper, or a more casual occasion of gourmet pizza. This wine is delicious with chanel or comté cheese, or as an aperitif served with charcuterie (cold meats).

