

# A.O.C CAIRANNE CASTEL MIREIO RED



Our Berthet-Rayne Castel Mireio has a beautiful deep ruby color with a dark purple tint.

With a very expressive and intense nose of black fruits, sweat spices, a hint of caramel and fruit liqueurs (raspberry and blackberry). With air, notes of menthol and scents of "garrigue" and cedar wood appear. These notes are followed by a hint of chocolate and cacao powder. The combination of these different aromas make this a very complex wine.

The palate is very juicy and fresh. The tannins are present, but soft and smooth. Although already quite charming, this wine has promising future with bottle age.

60% Grenache,  
30% Syrah,  
10% Mourvèdre.

Drinking Window :  
To drink up to 7 years.

A terroir of clay soils.

From a hundred year old vines.  
100 hl are produced every year  
and the yield is average 30 hl  
per hectare

Grapes are destemmed.  
Traditional fermentation in a  
concrete tank.

Fermentation is done via the  
délestage technique which  
softens the tannins while  
enhancing the fruit character.

Pumping over during  
fermentation time, followed by a  
maceration of 40 days. One year  
in barrel.

Tasting (16 to 18°) :  
Filet mignon, feathered game,  
stuffed poultry or with some  
fresh truffles.

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VIN BIO CERTIFIE PAR FR-BIO10