

CHATEAUNEUF-DU-PAPE CUVEE CADIAC 2016



Wine made with organic grapes certified organic by Ecocert France sas FR-BIO-01

Run by our family for four generations, the estate encompasses 29 hectares mainly in appellation Châteauneuf-du-Pape.



VARIETAL COMPOSITION

50% Grenache Noir, 50% Mourvèdre.

TERROIR

*Cuvée Cadia*c is the top wine of the Domaine, a blockbuster red that is like an iron fist in a velvet glove. It is derived from a single land plot called Cadiac from the Cadillac graft system that was used by the founder of the estate to establish its vine stocks. The vineyard is situated on a diluvium alpine soil entirely covered with boulders, in the renowned "terroirs" of Coudoulet and Chapouin.

VINIFICATION

The vinification process benefits from the use of a modern equipment: a light pressing and destalking for certain vintages; with fermentation carried out at automatically regulated temperatures – all give our wines a more delicate and fruity flavour and allow them to age well. After fermentation, the wine is left to settle and then decanted into vats. This vintage is aged in oak casks for up to one year before being bottled.

TASTING NOTES

- ✓ **Appearance** : Dark garnet colour with purple hues.
- ✓ **Nose:** A great complexity on the nose with cents of black fruit and hints of mineral, espresso, milk chocolate, toast and smoke.
- ✓ **Palate**: Full bodied and concentrated on the palate but never heavy, just balanced with an elegant structure.

SERVICE & CELLARING TIPS

- ✓ **Serve at**: 15-16°C and preferably decant the wine into a carafe prior to pour it.
- ✓ **Wine & Food**: Excellent on its own and with stewed beef "daube", coq au vin and venison dishes as well as well matured cheeses.
- ✓ **Ageing :** Can be drunk when released on the market. Crafted for 10 year and more cellaring.

DOMAINE BERTHET-RAYNE

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