

ORGANIC WINE CERTIFIED BY ECOCERT FRANCE AND BIODYNAMIC CONVERSION
WITH BIODYVIN



A.O.C CAIRANNE CASTEL MIREIO RED 2022

14.5 % alc



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 80 years 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.
Maceration of 25 days. One year
in demi-muids for one half and
one year in concrete tank for the
other half.

Tasting (16 to 18°) :
Stuffed poultry, barbecue, filet
mignon, feathered game, or with
some fresh truffles.

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Domaine André Berthet-
Rayne Cairanne



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