

ORGANIC WINE CERTIFIED BY ECOCERT FRANCE AND BIODYNAMIC CONVERSION  
WITH BIODYVIN



# A.O.C CAIRANNE VIEILLES VIGNES RED 2023

14.5 % alc



Our Vieilles Vignes has a beautiful red ruby color with garnet tints.

Very expressive, the nose opens up with red fruits including crushed strawberry and raspberry. This is followed by darker fruits including blackberries and elderberries.

With air, notes of cocoa bean, balsamic hints, sweet spices such as licorice and tobacco leaf appear to round out the lovely bouquet.

The palate maintains an exceptional balance of power and freshness. The soft but present tannins reveal a well-crafted wine.

60% Grenache,  
20% Syrah,  
20% Carignan.

Drinking Window : 5 years

A terroir of clay soils

The average age of the vines is 65 years.

150 hl are produced every year  
and the yield is average 30 hl / ha.

Traditional fermentation in a concrete tank. The harvest is destemmed before fermentation.

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

Pumping over and delestage during fermentation, followed by a 20 days maceration.

One year in concrete tank.

Tasting (16 to 18°) :  
Beef, game, barbecue ribs, thai food, chicken with morelsun,  
Winter dish.

**Domaine André Berthet - Rayne**

235 Route de Saint Roman  
BP9

84290 CAIRANNE

<http://www.domaine-andre-berthet-rayne.fr/>



Domaine André  
Berthet-Rayne Cairanne



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