



Le Maestro

RASTEAU

Grape Composition :
80% Grenache, 20% Syrah

Vinification :
Concrete tanks

Destemmed or not :
100% destemmed

Fermentation :
20 days fermentation and maceration in concrete tank

Yeast :
Natural

Aging :
Concrete tanks

Soil Composition :
South East facing vineyards, the soil is a mix of limestone, clay and sand

Exposition :
North East and South East facing

Vine Age :
45 years old

Density :
3000 vines per HA

Harvest type :
Hand picked

Malolactic – yes/no :
Yes

Residual sugar :
Less than 2 grams per litre

Alcohol percentage :
14%

Tasting notes :
This wine is a gorgeous balance of power and elegance. Big, juicy fruit flavors dominate this wine; fig, blueberries, blackberries, flattered by delicious notes of dark chocolate. Slight hints of violet coming through from the Syrah and little spiciness on the finish

Food Pairing :
A wonderfully complex wine like this one deserves a slow cooked meal. Something classic like a baked leg of lamb and root vegetables served with a red wine jus, or something a little more funky, like a North African inspired, lamb and apricot cous cous or a slow cooked Indian beef curry. The lovely spicy notes at the end of the palate make it a great wine to accompany these rich, fragrant dishes

Cellaring :
5 to 8 years

