

DOMAINE LA SOUMADE

Cuvee Confiance

Rasteau

Technical information

Country: France
Region: Rhone Valley
Appellation: Rasteau
Grape Variety : 70% Grenache noir; 20% Syrah;
10% Mourvèdre
Terroir : clay-limestone
Age of the vines : 5 to 10 years



Vinification

Traditional winemaking with punching down of the skin cap and a regular pumping over of juice in in open wooden vats. Maceration of the skins lasts between 21 and 25 days. Fermentation temperature : between 77° C. and 86° F. 18 month maturation of wine on fine lees in 4000 litre wooden barrels (“foudres”), then a light filtration.

Tasting notes

This wine offers powerful notes of blackcurrants, ground herbs, garrigue, and peppered meats. It is medium to full-bodied and offers a nicely polished and elegant taste with fine tannins and outstanding purity. It's a beautiful wine.

Best to Drink:

Will keep for a decade

Wine pairing:

Casseroles, game dishes and barbeque meat.