

# **DOMAINE LA SOUMADE**

## *Cuvee Prestige*

### *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 :** 30 to 50 years



#### **Vinification**

Traditional winemaking with punching down of the skin cap and regular pumping over of juice in open stainless steel tanks. Maceration of the skins lasts between 18 and 25 days. Fermentation temperature: between 77 and 56°F. 18 month maturation of wine on fine lees . 50% in 4000 litres wooden barrels (“foudres”) and 50% in concrete followed by a light filtration.

#### **Tasting notes**

The taste offers notes of dark berry fruits as well as notes of garrigue, pepper, and cedary herbs. It shows a good depth of fruit with a medium to full body and a silky texture. It is a beautiful Rasteau

#### **Best to Drink:**

To enjoy over the coming decade.

#### **Wine pairing:**

Casseroles, game dishes and barbeque meat.