

# DOMAINE LA SOUMADE

Red

*Rasteau*

## Technical information

**Country:** France  
**Region:** Rhone Valley  
**Appellation:** Rasteau  
**Grape Variety :** 80% Grenache noir, 10% Syrah,  
10% Mourvèdre  
**Terroir :** clay-limestone  
**Age of the vines :** 10 to 30 years



## Vinification

Traditional winemaking with punching down of the skin cap and a regular pumping over of juice in open stainless steel tanks. Maceration of the skins lasts between 14 and 18 days. Fermentation temperature: between 77° F. and 86° F. 18 month maturation of wine on fine lees in stainless steel then a light filtration

## Tasting notes

This is a great wine with a dark fruited style containing notes of cedarwood, garrigue, and ground pepper. It has a medium to full-bodied and is elegant, polished, and beautifully balanced.

### **Best to Drink:**

Over the coming 5-7 years

### **Wine pairing:**

Casseroles, game dishes and barbeque meat.