

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## RASTEAU



### DETAILS OF PRODUCTION

Recognition of the “Villages” wines was acquired in stages from 1953 to 1979. These ruralities, numbering 74. Superior quality was conferred to 16 of the villages, Rasteau, being one of them. The vineyard of Rasteau is situated some kilometers far from “Les Dentelles de Montmirail”. It is one of the most imposing of the department of Vaucluse. It spreads out on brown-chalky soils on marl. The grapes are harvested when they are matured. The vinification is carried out in the traditional way: the whole grapes are destemmed. Vatting lasts between 15 and 21 days with daily pumping over. Ageing is performed in vats. Blending is then carried out and the wine is bottled from 12 to 16 months after maturing.

### TASTING NOTES

Very deep crimson red. A fine and powerful nose, ripe fruit aromas (currant, blackcurrant, raspberry...). A generous palate, this wine presents a good structure and a great potential.

### HOW TO SERVE

serve with meat dishes in rich sauces, stews and casseroles.

#### VINTAGE

2016

#### STYLE

Red

#### BLEND OF GRAPES

Grenache  
Syrah  
Mourvèdre

#### WINEMAKER

Michel Chapoutier

#### ALCOHOL

14.5%

