



DOMAINE DE
CABASSE

Marguerite

COTES DU RHONE 2022
RED



VARIETALS

Grenache 90%, Syrah 10%

TERROIR

red clay

AVERAGE VINES AGE

30 years

CULTURAL PRACTICE

Grape growing approach: HVE3 (High Environmental Value)

WINEMAKING

Vatting: completely destemmed, maceration of around 21 days in concrete. During the first week: delestage and gentle pumping over. Alcoholic fermentation between 25 and 28°C. Aging in concrete vats during winter. Bottled in spring.

TASTING NOTE

The color is a deep red with garnet highlights. The nose is fresh, dominated by red and black fruits (blackberry, strawberry), enhanced by a lovely toasted woodiness. The palate is full-bodied from the outset, carried by supple, mellow tannins. The whole reveals flavors of fruit and toast, in a silky structure that lingers persistently.

ABV

13,5%

TASTING ADVICE

Serving: between 18 and 20°C

Food and wine pairings: meals based on grilled meats. Warm and convivial, it keeps things simple

Aging potential: 5 years

AWARDS & RATINGS

James Suckling : 90 points