Domaine La Vitalis.

Famille Jubain à Cairanne



CAIRANNE 2018

Classification: AOP Cairanne Vineyards: Rhône, South of France Terroir: Cairanne, white chalky clay soils

Viticulture: sustainable

Vintage: 2018

Grapes: Grenache (60%), Syrah (20%, Carignan (10%, Cinsault (5%),

Mourvèdre (5%)

Sun-drenched hillsides, the scents of *garrigue*, a mischievous river which changes its spelling... Cairanne is a delightful village, which comes into view around a rocky outcrop and charms visitors with its red, rosé and white wines. The strengths of the Cairanne appellation are a "village" feel, developed by wine-growers over several generations, and a warm, dry climate, which makes for harmonious, full-flavored wines. On the border of two distinct areas, the Cairanne appellation brings together the Syrah so typical of the northern Rhone and the Grenache and Mourvèdre grape varieties of the deep South.

There's aromatic richness to this Grenache-dominant blend, suggesting notes of smoked nut, earth and violet alongside intensely ripe black fruit. Black-plum and cherry flavors are silky yet fresh, framed by finely textured but persistent tannins.

Traditional vinification in concrete tanks (with grapes fermented and aged separately), using low temperature fermentation (under 20° C / 68° F). Long after fermentation maceration in concrete tanks for 2 to 4 weeks.

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

T° of service: ± 16 °C / ± 61 °F.

