



Terroir

- **Vineyards:** they form the majority of the village's terrain located in the French Department of the Vaucluse.
- **Soil types:** brow and calcareous, skeletal soil on marl and red soil on sandstone.
- **Climate:** Mediterranean, the slopes have a Southern exposure and are slightly protected from the Mistral.
- **Background:** the vineyards of Rasteau were, in the 17th Century, some of the largest in the Vaucluse and were known mainly for their fortified wines. Little by little, economic considerations forced the Côtes du Rhône Villages to adopt the conditions of the Appellation, and they were consecrated Côtes du Rhône Villages Rasteau in 1967.

Production

- **Area under cultivation*:** 774 hectares, annual production: 29697 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties of the Appellation tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** reds are a deep brilliant red. The rosé has the colour of red currants and whites have a light golden hue.
- **Nose:** reds have a bouquet of ripe red fruits, with hints of vanilla and pepper. Both rosé and white have a fresh fruity fragrance.
- **Palate:** reds are generous and well-balanced with a distinctive lasting warmth in the mouth. The rosé is firm bodied and heady, whilst the whites have a fruity apricot flavour.
- **At the table:** the red is as heady and full-bodied as any wine you could ever wish to accompany a sumptuous meal. The rosé and white are recommended to accompany any home grown or adapted Provencal dish.
- **Laying down:** reds are always laying down wines, sometimes even for a great many years. Both the rosé and white wines are for drinking chilled and young (within 2 to 3 years).



The words to express it

"Standing at the summit of the old village with a glass (of your choice) in your hand, with the wonderful view of the "Dentelles de Montmirail" before you. What a way to bring together two of the most pleasant things in life!!"

* Source: harvest statement 2006

