

VACQUEYRAS
“RESERVE DE LA CAMPRIERE” 2015
COTES DU RHONE
CAVE DE RASTEAU

In the south of France sits the village of Rasteau, a small hilltop parish with a long history of winemaking. First established by the Romans in 30 BC, the hilly, south-facing slopes and smooth-pebbled soils of the region provide the ideal terroir for planting classic Rhone varietals like: Grenache, Mourvedre, and of course Syrah.

Cave de Rasteau is one of Côtes du Rhône’s oldest co-operative wineries. Founded in 1925, it now consists of a union of eighty growers managing over 700 hectares.

TERROIR

Siliceous clay-limestone

WINEMAKING

Traditional in stainless steel tanks

GRAPE VARIETY

60 % Grenache
24 % Syrah
13 % Mourvedre
3 % Cinsault

ALCOHOL

14 %

SERVICE TEMPERATURE

16°C - 18°C

HOLDING AND PRESERVATION

3 – 5 years

TASTING NOTES

Elegant red wine with some notes of Blackberries, blackcurrant, black cherries.

FOOD PAIRING

This wine will be splendid with cheese, or red meat.

