

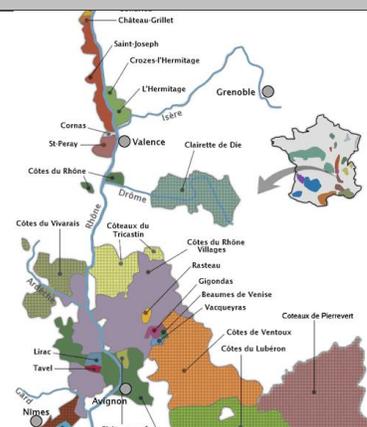
HB Wine Merchants presents wines from: **Cave de Cairanne**



FRANCE

Les Terres Vierges Côte-du-Rhône

Côte-du-Rhône AOC



Brand Highlights

- Côte-du-Rhône is the best selling wine from the Rhône Valley
- Blend of Grenache, Syrah, Carignan and Mourvèdre
- Wine made from organically grown grapes certified by Ecocert

The Estate

Founded in 1929, the Cave de Cairanne is located in the heart of the Cru of the Meridional Vallee of the Rhône, in the Vaucluse region on the left bank of the Rhone. The advantages of the terroir, the singularity of climatic conditions, and rigorous selection of grapes are the secret of the complexity and the high quality of this wine. The vineyards are mainly made up of old vines planted on the slopes, where the exposure of the fields and their natural drainage favor high quality production. The terroir is composed of a variety of soils, made up of stony elements: chalky, yellow marly, red clay, sometimes sandy veins. The climatic conditions are original and exceptional, because of the excessively strong mistral wind, which changes from periods of violently windy episodes to periods of relative calm. The difference of temperature between day and night in our vineyard is also an advantage for the production of high quality wines. Moreover, there is very little rainfall and the climate is sunny with south facing slopes in our vineyards. Denis Crespo is the wine maker in the cellar in Cairanne.

Wine Making

The grapes are harvested at peak ripeness, destemmed and placed in 3/4 full vats where they are cooled to a very low temperature—between 8-10°C—for 48 hours. This phase prepares the compound aromatic extraction. Fermentation begins around 14-15°C to attain a stable temperature at 26-29°C and will be maintained until the end of alcoholic fermentation. The aim is to have the longest fermentation possible (12 to 16 days), very gently, very delicately. The vat is then filled completely in order to stop mechanical extraction, and we leave the pomace to ferment in its juice. This is the principle of infusion, we leave the alcohol to extract the compounds remaining in the cap. This infusion allows us to finish rounding out the wines and remove tannins.

Tasting Notes

Full of dark red fruit aromas & flavors: black cherry, ripe raspberry and sweet, bright currant. Full-bodied and balanced, a hint of sweet spice leads to a lingering, earthy and satisfying finish.

Press



Product Specifications

- Available in: 750mL w/Stelvin Closure
- UPC: 8 75734 00350 0
- SCC: 108 75734 00350 7
- Case (in.): 13.5 x 10.1 x 12.3