

# AOC RASTEAU



“Vieilles Vignes”

2020



**Color :** Red

**Soil :**

Slopes on South-East exposure made from yellow clays with veins of blue marl.

**Grapes :**

- 60% Grenache
- 25% Syrah
- 15% Mourvèdre

**Age of Vineyards :**

Grenache 50 – Syrah 30 – Mourvèdre 20 years old

**Yield :** 22 hectolitres per hectare

**Viticulture :**

We are in sustainable agriculture by favoring the work of the ground, using organic fertilizers. We use a minimal quantity of treatment product in order to improve the expression of the leaf surface to favour the grapes maturity.

**Vinification :**

Harvest by hand. We destemmed at 80 %. We make a pump-ing-over of the must, we punch down of the cap and we make an unballasting. We make an everyday control of fermenting temperatures. The time of fermentation is between 25 -30 days. Separated ageing of the presses and the drops in concrete vat. A part of Syrah is aged in oak barrel from one to three wines during 12 - 18 months.

**Time to keep :** from 6 to 8 years