



CHÂTEAU
RASQUE

CUVÉE HÉRITAGE ROUGE

APPELLATION Côtes de Provence

GRAPES

Cépages 85 % Syrah et 15 % Grenache (Porte-greffe R110).

TERROIR

Our old Syrah vines – now more than 25 years old – are planted on Block 3. Stony clay and limestone soil. Southeastern exposure at an altitude of 230 metres.



TASTING NOTES

A deep burlat cherry colour, strong, clear and bright with slight glints of garnet and ruby. An intense, heavy and rich nose featuring highly complex notes of delicate eastern spices, black truffle and elegant woodiness. On the palate, this wine is straightforward, powerful, fruit-forward, smooth and perfectly balanced with harmonious tannins. The mouthfeel is enthusiastic, to the delight of every taste bud. A fabulous bottle of wine with great potential. Decant this wine before serving and make sure the temperature does not rise above 15-16°C.

WINEMAKING

Maximum pomace oxygenation and intensive extraction are achieved by manually punching down the cap in open wooden vats. Vatted for around 25 days. Only the free-run juice is used. 10 to 12 months in new barrels. Each block is isolated from the others until it finishes maturing, when blending can finally take place.



SERVICE
Serve at 14°/15°



CAPACITY
75 cl



FOOD PAIRINGS

Serve between 15 and 16°C. Ideal with dishes served with sauce, truffle garnishes, truffle cream ravioli or venison fillet with grand veneur sauce.