



CHÂTEAU RASQUE

CUVÉE PIÈCE NOBLE RED

DESIGNATION Côtes de Provence

VARIETIES

60% Syrah and 40% Grenache grapes (rootstock 110R).

TERROIR

Stony clay and limestone soil. Western and southeastern exposure at an altitude of 200-230 metres.



TASTING NOTES

Our Pièce Noble, made of 60% Syrah and 40% Grenache, has a gorgeous garnet colour with lovely, bright glints. A radiant colour and a fairly intense, rich nose. The complexity of the nose features a mixture of aromas of jammy dark berries, hints of forest floor and black truffle, and cacao overtones. A smooth, round and infinitely luscious mouthfeel. Perfectly balanced, silky tannins that pleasantly coat the palate. A long, fruity finish. This wine is typical of Rasque's terroir.

WINEMAKING

After harvesting all our grapes by hand, the crop is taken to the stem separator via a conveyor belt. From there, the berries begin to ferment in our enamelled steel tanks. They undergo 15 to 20 days of temperature-controlled vatting, with each block vinified separately before being transferred to barrels to mature. This wine first matures for 8 months in a steel tank and then ages for around 10 months in an oak barrel before being blended. It is bottled 12 months before being released to market.



SERVICE
Serve at 14°/15°



PACKAGING
75 cl



FOOD PAIRINGS

Serve between 14 and 15°C. Ideal with wood-fired grilled meat, ash-roasted potatoes, sautéed wild mushrooms, game in sauce (casseroles and stews) or a black truffle scramble. Charolais beef prime rib served with creamy polenta topped with a little black truffle. Oven-roasted duck with small, caramelized turnips and a pumpkin and chestnut purée.