



CHÂTEAU RASQUE

CUVÉE CLOS DE MADAME RED

DESIGNATION Côtes de Provence

VARIETIES

80% Syrah and 20% Grenache grapes (rootstock 110R).

TERROIR

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



TASTING NOTES

Our Clos de Madame Red, made of 80% Syrah and 20% Grenache, features a deep, intense and clear ruby colour with light bronze glints. A fairly powerful and complex nose with aromas of jammy dark berries and roasted coffee, plus touches of forest floor with mushrooms and truffles. The fully, velvety body is superb with rich, luscious notes of dark berries. Elegant tannins. The retro-aroma is long and fruity with a touch of leather.

WINEMAKING

After harvesting all our grapes by hand, the crop is taken to the stem separator via a conveyor belt, and then to an open wooden vat for maximum oxygenation of the pomace. Intensive extraction is achieved by means of a manual punch-down process. The wine is vatted for around 25 days. And only the free-run juice is used. The wine then ages in oak barrels for 12 months. Each block is isolated from the others until it finishes maturing, when blending can finally take place.



SERVING
Serve at 14°/15°



PACKAGING
75 cl



FOOD PAIRINGS

Serve between 14 and 15°C. Ideal with dishes served in sauce, truffle garnishes, osso bucco, rack of oven-roasted Sisteron lamb served medium rare, a nice cut of beef grilled with vine shoots and herbes de Provence. Tournedos Rossini (served rare) with a slice of fresh, pan-seared foie gras in a Périgord truffle sauce.