Domaine Les Evigneaux, AOP Rasteau 2020

FLA0322020

Domaine Les Evigneaux

— Rhône, France

Rich, brambly full-bodied but not over-blown red from this excellent and fairly new Rhà´ne Cru.

Production

The grapes from this cuvée are grown across fifteen plots spread around Rasteau, which takes full advantage of the rich geographical diversty of the appellation. Grenache thrives on the pebble strewn lower terraces to create wines of warmth and character; whilst Syrah, Mourvèdre and Carignan do well on the poorer, clay-chalk or sand of the hillsides to give wines of more finesse and elegance. The grapes are 100% destemmed, fermented and macerated for 28 days with pumping over and rack and return. After blending, the complete wine is then aged for 12 months in new 228L barrels (from Francois Freres, Burgundy) and clay amphoras.

Tasting note

The nose is complex with notes of blackcurrant, raspberry and a hint of vanilla. The palate is a winning contrast of fruit and meaty notes, with robust but well integrated tannins that could easily cellar for a further 3-5 years.

Food Match

This wine is more versatile than you may expect. Sure fire hits are beef stew (of course), hard, strong cheeses, grilled vegetables and even Christmas cake!

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Rasteau

Grape Varieties:
Grenache 50%, Syrah 30%, Carignan 10%

Suitable for:
Vegan