

O G I E R R A S T E A U

Appellation Rasteau contrôlée

LES COMBES



THE CARDS IN HAND

Nature

The soils here are arid and the average altitude is 200 m. The parcels are south facing yet surrounded by woodlands and therefore protected from the effects of the Mistral. The vines are forced to work hard and grow deep roots in order to find the water they require for their survival.

The hand of man

The generosity of the Grenache is well suited to these harsh conditions whilst the Mourvèdre brings structure and the Syrah imparts finesse. The vines are gobelet trained and yields are at 30 hl/ha. Manual harvests, partial de-stemming, co-fermentation and long vatting periods.

Character and potential

Organoleptic profile of fresh red fruits and sweet spice. Fruity and fresh on the palate with smooth tannins and lingering fruity notes on the persistent finish. Powerful, complex wines with excellent evolution.

OUR AMBITION

Vision

Edouard Guérin: 'This area has long been used for the production of Vins Doux Naturels and there is clearly a good reason for this. The challenge is to tame the ardor of the fruit and the use of whole clusters for vinification is therefore a precious ally in this regard.'

Profile

Capturing the unique personality of a terroir is not always easy and we are often required to stand our ground with nature. The challenge is to guide and support the vine in order to disclose its character which can sometimes be concealed by overly easy harvesting and vinification techniques.

Tasting notes

Enticing notes of ripe red fruits, blueberry and strawberry underpinned by peppery aromas and a hint of scrubland herbs.'



Soil types : Limestone, red sandstone and skeletal marl soils

Varietals : Grenache, syrah, mourvèdre

Vinification :

Full de-stemming
– Crushing – Controlled temperatures of 27/28°C during maceration and long vatting periods of 35 days for the Grenache and 25 days for the Syrah, Mourvèdre and Carignan – Rack and return during fermentation with good aeration and gentle pumping overs during maceration –
Devatting at the time of tasting

Ageing : In tuns for 8 to 12 months

Food and wine pairing : Game, stewed red meats and plancha cooking

Serving temperature : 16-18°C

Cellaring potential : 1-3 years

KEY POINTS

- Wild and intense
- Heady and peppery
- Scrubland influences