

DEPUIS  1929

Pierre Amadieu

CAIRANNE

LES HAUTES RIVES



TERROIR Bordered by the cliffs of blue marl and fine Miocene sands that overlook the river Aygues, the vines of Les Hautes Rives enjoy a hillside terroir at 200 m high, covered with light marl and pebbles.

VINIFICATION Hand picked and vinified with simplicity in stainless steel vats and concrete tanks in order to keep all its original fruitiness and elegance. Fermentation for 14 days with unballasting and pumping over. Ageing in tanks only.

TASTING NOTES Charming and full-flavoured, this red Cairanne offers aromas of blackberries, cherries and plums. It opens easily in the glass, developing notes of spices, garrigue and undergrowth. It is a round and balanced wine thanks to its tasty structure, as well as fine tannins, with a pleasant freshness on the finish.

Serve it at room temperature (17 °C) with a spicy lamb shoulder confit or a couscous with old vegetables. Enjoy it now or within 5 years.

TECHNICAL NOTES

Varieties : 60% Grenache noir, 25% Mourvèdre, 15% Syrah.

Production : 40 000 bottles.

Alcohol : 14.5% vol.

AWARDS

Wine Advocate : 89-91/100

Jeb Dunnock : 90-92/100



201 Route des Princes d'Orange - 84190 Gigondas - France
Tel: +33 (0)4 90 65 84 08 Fax : +33 (0)4 90 65 82 14
www.pierre-amadieu.com - Mail : pierre.amadieu@pierre-amadieu.com