

DOMAINE ROTIER

Renaissance red 2016



Appellation	AOC Gaillac
Terroir	The vines are planted on a plateau corresponding to the 2° terrace of the Tarn river. The Domaine Rotier Terroir is composed of very nice gravelly soils.
Assemblage	Duras (25%), Syrah (40%) and Braucol (35%).
Conditions climatiques	After a mild and rainy winter, vines rapidly grew and harvest looked promising. Flowering was late but in good conditions. Summer without too hot weather, with very dry August but cool nights, led to a good quality harvest, well balanced, which occurred between September 20th to October 12th.
Vinification	The different grapes ferment separately at 28 - 30°C. Maceration lasts from 3 to 5 weeks, with micro-oxygenation of the wine under the cap.
Élevage	Aged for one year in French oak barrels (15% new). Bottled on April 11th and 12th 2018.
Dégustation	In its youth, this wine is dark purple and fruity on the nose, with notes of cassis and cherry mingling with liquorice, pepper and other spices. Full and rich on the palate with good tannic structure and a delicately fruity finish.
Accompagnement	This wine goes well with tasty poultry, lamb or game (hare, venison, wild boar ..) as well as marinated red meat dishes. Serve at 17/18°C. May be cellared for 10 years and more.

