

# DOMAINE ROTIER

## Renaissance red 2016



<b>Appellation</b>	AOC Gaillac
<b>Terroir</b>	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.
<b>Assemblage</b>	Duras (25%), Syrah (40%) and Braucol (35%).
<b>Conditions climatiques</b>	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.
<b>Vinification</b>	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.
<b>Élevage</b>	Aged for one year in French oak barrels (15% new). Bottled on April 11th and 12th 2018.
<b>Dégustation</b>	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.
<b>Accompagnement</b>	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.

