RHONE

CAIRANNE: DOMAINE DES AMADIEU HAUT DE BEAUREGARD RED

Domaine des Amadieu



TASTING NOTES

Excellent length with freshness. Round and soft. Vinification and ageing in French oak barrels for more than a year. Powerful structure with velvety tannins. This wine is made in small quantity with a yearly production of only 1,663 bottles.

WITH FOOD

Beef

VINTAGE	2022
REGION	Rhone
APPELLATION	Cairanne
GRAPES	45% Grenache Noir, 20% Syrah, 10% Mourvèdre, 10% Carignan
KEEPING	Drink within 10 years of bottling.
VINIFICATION	Grapes are destalked, vinification of each terroir or grape variety separately. Fermentation on skins more than three weeks long with light must going-up and punching the cap down. Assembly of the best wines obtained after the malolactic fermentation. Maturing realized in 3 French oak selected demi-muids during 14 months in an air-conditioned wine store.
BOTTLE	75cl
VOLUME	14.5%

DOMAINE DES AMADIEU

Monsieur Houser is a passionate wine-grower who has dedicated himself to carrying on with the tradition established by the previous owners. His motto is ‘quality not quantity’, and he makes only red wines. Annual production does not exceed 40,000 bottles – and particularly highly recommended are the Côtes du Rhône Villages as well as the Cairanne Vieilles Vignes.