

# 2010 RASTEAU

DOMAINES VINCENT MOREAU



## THE WINE:

70% Grenache, 15% Mourvedre, 15% Carignan. The grapes are fermented under cool temperatures for between 20 – 25 days. The wine is then aged in small barriques for 12 – 15 months. The 2010 vintage is regarded as one of the top 3 vintages of the last 25 years for this region.

## THE ESTATE:

Domaines Vincent Moreau was established in 2002 when Vincent Moreau, a former geologist and wine lover, traded in his teaching job to become a vintner. His vineyards are in the famous communes of Châteauneuf-du-Pape, Rasteau, and Cairanne. The soils are varied from clay, limestone, and gravel, each with a distinctive imprint on the wines. Grown without heavy intervention he prefers to “let Nature decide” each vintage. The wines that carry his name “Domaines Vincent Moreau” are his smallest bottlings and showcase the unique terroir of the Southern Rhone.

## TASTING NOTES:

**Color:** Dark violet with purple.

**Aromas:** Blackberry, garrigue (underbrush aromas of the Mediterranean coast), and subtle spice.

**Flavors & Texture.** Dark berry flavors with herbs and sweet, silky tannins.

**Food Pairing.** Coq au Vin served with warm, crusty French bread.

**DRINK NOW THROUGH 2020**