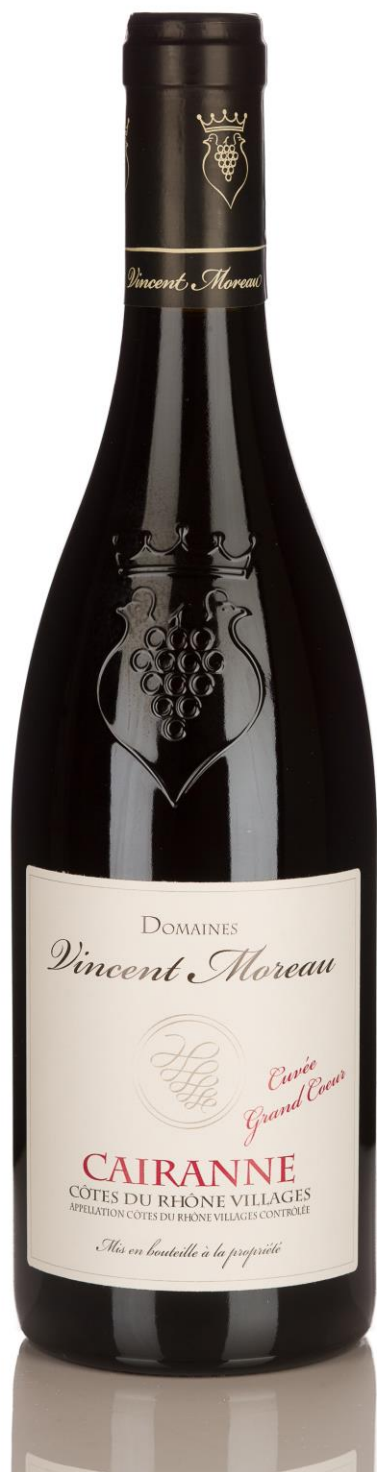


2012 CAIRANNE “CUVEE GRAND COEUR”

DOMAINES VINCENT MOREAU



THE WINE:

50% Syrah, 50% Grenache. Average age of vines is 60 years. The grapes are cool fermented for 20–25 days. The Syrah is aged 12 months in new French oak, while the Grenache is aged for 12 months in 2–3 year old barrels. The 2012 vintage is regarded as one of the top 3 vintages of the last 25 years for this region. The Cotes du Rhone Village at Cairanne has been a wine producing area since the 15th century. Considered next in line to be elevated to A.O.C. or Cru status, joining villages such as Gigondas, Vacqueyras, and Rasteau.

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 garnet red.

Aromas. Red berries and black plums with classic garrigue – the wild herbs and spices that cover the ground in Provence.

Flavors & Texture. Red berry flavors with hints of white pepper and herbs. Round and rich textured with soft, smooth tannins.

Food Pairing. Classic country French duck or a Thanksgiving feast.

DRINK NOW THROUGH 2020