Rasteau Les Gadilles 2020 6x75cl

Winemaker Notes

A fine and powerful wine with numerous ripe fruit aromas on the nose and on the palate presents good structure and great potential.

Vineyard

The vineyard of Rasteau is situated some kilometres far from “Les Dentelles de Montmirail”. It is one of the most imposing of the department of Vaucluse. It spreads out on brown-chalky soils and poor soils on marl.

Winemaking

The grapes are harvested when they are matured. The vinification is carried out in the traditional way: the whole grapes are destemmed. Vatting lasts between 15 and 21 days with daily pumping over. Ageing is performed in vats. Blending is then carried out. The wine is bottled from 12 to 16 months after maturing.

Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

Food match

Grilled and Roasted Red Meats

Enjoy with your Sunday roast

Grapes
Grenache
Syrah
Mourvedre

Region/Appellation
AOP Rasteau

Alcohol by volume
15.00%

Residual Sugar
1.3 g/l

pH
3.7

Total Acidity
4.54 g/l

Drinking Window
2024 - 2040

Tasting Guide

A	B	C	D	E
Light		Medium		Full

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