



A.O.C. CAIRANNE RED

Vineyard & Terroir

The Ferme de Gaby vineyard consists of **6 ha vines which are 60 years old on average**. It allows deep rooting, hence an excellent exploitation of the soil, giving to the wine the true flavor of the Terroir.

The vineyard is located on one of the three different terroir of Cairanne commune: the "Montagne" region, with its South exposure **white clay limestone hillsides**, perfectly adapted to keep freshness for the Syrah, Grenache and Carignan grapes.

Winemaking & Maturation

The vineyard's grape harvest is exclusively manual. A selective sorting takes place on the vineyard in order to avoid any prolonged contact with lower quality grapes. Once in the cellar, the harvest is completely destemmed.

Each plot is vinified separately, in thermoregulated concrete tanks for the Grenache grape, and thermoregulated stainless steel tanks for the Syrah grape.

The fermentation durations vary from 20 to 30 days at temperatures of 25-27°C.

Finally, a maturation of 8 to 10 months in concrete tanks is necessary for the Grenache grape, and in barrels and Demi muids for part of the Syrah grape.

Blending

The Cairanne wine is a blend of 70 % Grenache grape, 25 % Syrah grape and 5 % Carignan grape. It comes from a selection of the Domain's oldest vines which naturally have low yields (30 - 35 hl / ha).

Half of the Syrah grape matured in barrels and Demi muids aged of at least one year, in order to preserve the fruit of the grape harvest.

Service Advice

Pour in large glasses at 15-16°C.

