

FAMILLE RAVOIRE

Depuis 1593



Domaine de la Dague - AOP Rasteau Red 2023

AOC Rasteau. Vallée du Rhône. France

In the heart of the Rhône Valley, where vineyards shape the identity of the landscape, lies an estate that carries within it the soul of this fascinating region: Domaine de la Dague. This mysterious, powerful name is an invitation to travel back in time to the days when the dagger, a short, sharp blade, was the weapon of adventurers, protectors of the land and builders of legends.

PRESENTATION

This cuvée carries with it the strength of our ancestors, the ability to break with the past while honouring tradition. Like a dagger cuts through the air, this wine cuts through time to offer you a tasting that reveals all the richness and complexity of this terroir.

TERROIR

Nature of the soils: combinations of red clay, sand, limestone and round pebbles.

IN THE VINEYARD

Average age of the vines: 40 years.

WINEMAKING

Traditional vinification with 3 to 4 weeks vatting after destemming, pumping-over and releases.

AGFING

10 months in concrete vats.

VARIETALS

Grenache noir 60%, Syrah 40%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: 16°C - 18°C.

TASTING

Bright garnet colour. Delicate nose with hints of black berries (blackcurrant) and spices (pepper). Smooth and intense, both silky and supple.

