



Southern Rhône, Domaine des Escaravailles, Grenat, AOC Vin Doux Naturel Rasteau, Rouge

AOC Vin Doux Naturel Rasteau, Vallée du Rhône, France

Family estate owned by the Ferran family for 4 generations, founded in 1953 by Jean-Louis Ferran and managed since 1999 by his grandson Gilles, and joined by Gilles's daughter Madeline in 2018. The estate owes its name to the Occitan word "escaravay", which means "beetle", nickname that dates back to the 17th century. Vineyard in appellation Rasteau and Cairanne. The estate is mainly composed of old vines, that naturally produces a low yield. Next step: organic certification!

PRESENTATION

A deep, fruity and perfectly balanced sweet wine. The tannins are well integrated and the acidity will help this wine travel through time.

LOCATION

The "Combe de l'Eoune" vineyard, at an altitude of 320 metres, produces grapes that are perfectly over-ripe while retaining their freshness.

TERROIR

A blend of small plots with clay-limestone soils, bordering the estate in Rasteau.

WINEMAKING

Manual harvesting of the overripe grapes, early in the morning to take advantage of the night freshness, followed by a sorting in the cellar. Total de-stemming then fermentation in stainless steel tanks. Daily punching down and pumping over until the desired sugar content in the finished wine is reached (density ~ 1040).

AGEING

Mutage with neutral wine alcohol, then aging in oak barrels for six months.

VARIETAL

Grenache noir 100%

SERVING

7 - 9°C

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Deep red color. The nose is intense, with notes of juicy black cherry and bitter cocoa. An explosion of flavors in the mouth, it is smooth, rich and concentrated with aromas of prune jam and white pepper.

FOOD PAIRINGS

Pan-fried foie gras deglazed with Vin Doux Naturel Grenat - Roasted pigeon fillet with blackcurrant cream and liquorice juice - Bleu d'Auvergne - Red fruits and honey infusion - Chocolate fondant and its cherry heart



