



## Maison Emma M.Louise , Les Rêves d'Emma, Vieilles Vignes, AOC Rasteau, Rouge, 2019

AOC Rasteau, Vallée du Rhône, France

The Grandes Cuvées of Emma M Louise are exceptional wines made in collaboration with talented winemakers who have offered us the privilege of combining their expertise with ours. From a rigorous selection of the finest vines, the grapes are traditionally vinified. The wines obtained are then matured in a way that combines tradition and modernity, in order to offer elegant, rich and complex wines in voluntarily limited volumes.

### PRESENTATION

Our Grandes Cuvées of Emma M Louise comes from selected plots cultivated on hills around the Rasteau village.

### LOCATION

The vineyards loom around Rasteau village, from 150m to 350m above the Ouvèze river. South facing toward the sun, they embody a typical landscape of major Rhône Valley appellations with hand shaped plots on which the vine is full with other traditional cultures of Provence such as olive trees and truffle oaks.

### TERROIR

This generous and naturally well balanced wine, comes from selected vines of two typical parts of the appellation. Some on the hillsides facing the sun of Provence, on southern slopes of Rasteau, and others cultivated at the foot of the village. Vineyards are protected by hills from the Mistral, cold and dry northern wind, and perfectly warmed by sun rays. Most of the rain falls in spring and autumn and enters deeply through these very dry and stony soils. This climate is especially favourable to these vines achieving an ideal maturity.

### IN THE VINEYARD

The surface area of the plots is often less than 2 hectares. The soils are based on beige marl, with an abundance of rolled pebbles and scree. The exposure is oriented South, South-East. The altitude of the plots varies between 150 and 350 m.

### WINEMAKING

Grapes are destemmed at reception and undergo a one day cold maceration. Alcoholic fermentation is then temperature-controlled at about 26°C, then a four weeks long vatting will enable attaining a beautiful concentration.

### AGEING

This wine is then aged for almost a year in two oak demi-muids of 600l and regular tasting enables monitoring their perfect evolution until obtaining fine and silky tannins.

### VARIETALS

Grenache noir 60%, Syrah 35%, Mourvèdre 5%

14.5 % VOL.

Contains sulphites.

### TECHNICAL DATA

Production volume: 1650



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



#### SERVING

Served at 17°C.

#### AGEING POTENTIAL

5 to 10 years

#### TASTING

You can enjoy our Emma M. Louise now or you can wait a few years.  
Revealing all the generosity and the richness of Mediterranean blends.

#### VISUAL APPEARANCE

The wine has a deep ruby red colour, with bluish reflections.

#### AT NOSE

The nose is pure, powerful and spicy, combining red fruit aromas with soft vanilla scents. This wine is concentrated and full on the palate with fresh and toasty hints.

#### ON THE PALATE

And well-balanced ripe red fruit, spicy and mocha aromas. Very elegant and a long, cherry and dark chocolate notes' finish.

#### FOOD PAIRINGS

With gourmet food, characterful meat or tasty cheeses, our Emma M. Louise also smoothly accompanies chocolate dessert.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BG Authentique 650 Gr							750				
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	9	11	1,45	9,1	945	29,6	8,8	17,5x30,5x25,5	170x80x120

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