

Domaine André Berthet Rayne

Cairanne AOC Vieilles Vignes

ABV

14.50%

Capsule

Cork

Code

ANDCAR

Region and Country

Rhône, France

Grapes

60% Grenache, 20% Syrah, 20% Carignan

Producer

The Berthet-Rayne family have been farming here since 1880, and today the 25 hectare estate is run by André, his wife Marina, their daughter Alexandra and husband Axel.

Climate, viticulture, winemaking

The grapes are grown from vines with an average age of 60 years.

Grapes manually picked and sorted before being destemmed after harvesting. Fermentation occurs via the délestage technique; softening tannins. Pumping over during fermentation encourages maximum colour and fruit extraction. Juice undergoes 20 days maceration before pressing, maturation occurs in concrete tanks for one year before bottling.



Tasting Notes

An intense ruby red with purple hues, testifying to its youth. Expressive aromas on the nose; fresh raspberry and strawberry with a hint of cocoa. The palate is well balanced with lots of red fruit coming through.

Good to know

The family is very much committed to a natural approach in the vineyard, seeing this as a return to commonsense, and the estate was certified organic in 2011 and they joined the Biodyvin group in 2021 as a biodynamic producer. The techniques used to adhere to the organic and biodynamic practice include the complete rejection of fertiliser and chemicals, choosing instead alternative ways to promote growth within the vineyards. This includes weeding by hand to lower competition for water, using careful observation of the vines, whereby the producer can make informed choices to gain the maximum quality possible from the fruit.

Organic and certified Biodynamic (Biodyvin)