

CHÂTEAUNEUF-DU-PAPE

CUVÉE CADIAC

VARIETAL

50% Grenache, 50% Mourvèdre

LOCATION

The estate is located on the left bank of the Rhône between Châteauneuf-du-Pape, Courthézon and Orange to the north, on the terroirs of Chapouin and Coupain.

GROUND

Our vineyard extends over clay-limestone soils of the alpine diluvium with a high proportion of rolled pebbles which make the reputation of our wine.

WINEMAKING

The vinification benefits from modern equipment, pneumatic press and scraper for certain cuvées. The fermentations are done under temperature control using cold equipment. This method of vinification allows us to have more fruity wines as well as better conservation. After fermentation, the wine is left to decant in vats and then this cuvée is aged in barrels for more than a year (about 15 months) before bottling.

TASTING

This pretty «Cuvée Cadiac» with a dark red color allows you to discover all the richness of spices and black fruits. It is a long-lasting wine full-bodied that mixes animal and fruity notes. Wine for laying down, we can wait for it for at least six years.

SOMMELIER'S ADVICE

Decant it or serve it at room temperature at 17 to 18°C. They are remarkable companions for meats, game and cheeses.



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