

Domaine  
*Le Clos des Cazaux*



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## CÔTES DU RHÔNE ROUGE

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**Grape Variety :** Grenache 60 %, Syrah 40 %.

**Vineyard :** less than 20 years old vines.

**Yield :** 45 hl/ha

**Terroir :** Lowland vineyard with predominantly sandy-clayey soil.

**Aging and drinking :** 5 years of age.



A good part of the vines that go into the blend of this Côtes du Rhône are young vines planted in the Vacqueyras appellation that we have decided to downgrade. For the production of our different vintages in Vacqueyras, we actually only use vines that are at least 20 years old.

As for all the other wines of the estate, the harvest is manual. The grapes are then destemmed for the finesse of the tannins, however they are not crushed in order to privilege the freshness as well as the red fruit aromas. Fermentation takes place in stainless steel vats with a maceration period of (only !) two weeks so that the wine retains its fruitiness and the suppleness of its tannins. It is then matured in vats during the winter and bottled in the course of the year.

The dominant features of this Côtes du Rhône are fruitiness and balance with aromas of the garrigue and spices of the Provence. Enjoy this wine while waiting for the maturity of its elders, it will accompany with subtlety all dishes of the traditional French cuisine.

### Description

**Colour :** Intense, brilliant ruby colour with purplish tints

**Bouquet :** Expressive and revealing, in addition to its red fruit aromas it reveals notes of the garrigue which are typical of the Grenache grape variety.

**Palate :** The attack is smooth and fruity. The balance and generous structure of the wine is revealed in the middle of the mouth. The finish is marked by the persistence of the fruit and the freshness of the Syrah.

### Food pairing suggestions

**Starters :** Œuf en meurette, bruschetta with tomato tapenade and parma ham, quail, morcilla y tortilla, lentil salad, Lyon sausage.

**Main courses :** Andouillette à la plancha, ratatouille, stuffed tomatoes or onions, grilled lamb baron with herbes de provence and courgette gratin, Daube Provençale, pork chops and pumpkin.

**Cheeses :** Picodon, fruity Comté, baked camembert

**Serving temperature :** 10 °C to 12 °C for an aperitif, 12 °C to 14 °C to accompany a meal.

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