

APPELLATION

AOC COTES-DU-RHONE

COLOR

RED WINE

VINTAGE

2022

FARMING ORGANIC

VINE AGE

30 YEARS

VARIETAL

45% GRENACHE, 35% SYRAH, 20% CARIGNAN

<u>ALCOHOL</u>

12.5% SOIL

SAND

FERMENTATION

GRAPES ARE 100% DESTEMMED. MACERATION OF 15 DAYS. FERMENTED WITH NATURAL YEASTS.

AGING 6 MONTHS IN TANK.

FILTERED. UNFINED.

SO2

20 MG/L

AGING POTENTIAL

5 YEARS

CASES PRODUCED

330 CASES

MAS DES RESTANQUES

COTES DU RHONE

THE STORY

the history of mas des restangues began in 1995, with the union of two family terroirs, joining forces as two knowledgeable winemaking families, both with long-term heritages in the rhone region, jean-luc and josiane faraud launched their own winery in 2007. in the heart of southern france, at the foot of the dentelles de montmirail, the estate is divided on nine hectares between two noble appellations: vacqueyras and gigondas. in 2012, mas de restanques was certified organic by ecocert.

