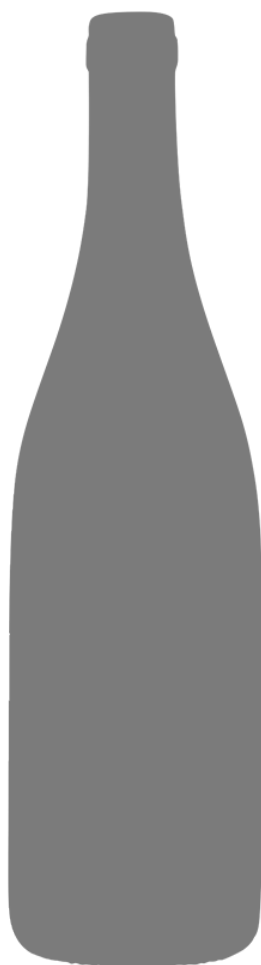


DOMAINE WILFRIED

RASTEAU SEPTENTRION

Rhone , France



Availability	Private import
Human	Réjane et Wilfried Pouzoulas
Millésime	2015
Appellation	Rasteau AOC
Lieu, Lieux-Dits	Blovac
Sols	Clay Limestone Marl
Altitude Des Vignes	130 meters above sea level
Orientation	Various
Cépages	90% Grenache 10% Carignan
Viticulture	Organic
Palissage	Guyot
Pi/Hect	4200 ft/ha
HI/Hect	28 hl/ha
Vendanges	Hand harvested
Vinification	"Infusion" vinification type with mastery of the temperatures. Vatting in concrete tank of 18 days with a very light daily pumping-over.
Levures	Indigenous
Élevage	Concrete tank
Volume D'alcool	14.5% alc./vol.
Sulfites	16 mg/l
Sucre Résiduel	< 1 g/l
Acidité Totale	3.4 g/l
Color	Red cherry
Degustation	Burla cherry notes accompanied by silky floral notes (faded rose petals, tea leaves). It is a wine of great finesse and depth.
Temperature Of Service	18 °C