DOMAINE DES GARRIGUETTES
CÔTES DU RHÔNE 'LE BÉRET BLEU'

100% Cinsault, 40+ year old vines. A deep garnet hue with purple reflections. Complex aromas of stewed red fruits, including blackcurrant, blackberry and crushed strawberry, complemented by prune jam and almond notes. On the palate, it is juicy and fresh, with delicate notes of violets and small red fruits. This wine is an invitation to conviviality, with red fruit at its core, fine, supple tannins and incredible freshness. Serve slightly chilled to fully appreciate its elegance. Organic/Biodynamic.

From 40+ year old grapes grown in the village of Châteauneuf de Gadagne, Côtes du Rhône, Southern Rhône Valley, France. The soil is *Galets roulés* (rounded glacial rocks, predominantly quartzite) over a clay subsoil. Whole bunches are handpicked, destemmed, and crushed. Spontaneous alcoholic fermentation with indigenous yeasts in cement tanks. Short 15-day maceration of the cap, followed by spontaneous malolactic fermentation in cement tanks. Aging is six months in 20% used (average six years old) French oak demi-muid and 80% in concrete vats. Fined and unfiltered.

Domaine des Garriguettes is a family-run estate currently managed by fourth-generation vigneron Sébastien Clément. The estate was the first in their village to embrace organic agriculture and continues to be a leader in natural winemaking in the region. Sébastien, who has gained experience in the northern Rhône, Portugal, and Australia, handcrafts innovative and fresh expressions that honor the traditions of his Provençal village. The estate is dedicated to progressive regenerative and biodynamic farming methods, as well as natural winemaking practices.

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Tasting Note:

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100% Cinsault. Aromas of stewed blackcurrant, blackberry & crushed strawberry, with prune jam & almond; juicy & fresh, with violets & small red fruits; fine, supple tannins & incredible freshness; elegant. Organic/Biodynamic.

Shelf Talker:

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