

RAPADIS

Les Adrès

RASTEAU .





- Domaine du Trapadis is a Rasteau-based producer with a history that stretches back over four generations.
- The current head of the estate, Helen Durand, has been running operations since 1996.
- Over the 20+ years Helen has been in charge, he has shepherded the style of the wines through an evolution towards more nuance and complexity.
- All 34 hectares of vines are Ecocert-certified organic and practicing biodynamic.
- Rasteau is a newer appellation in the Rhône, and its potential is just starting to be revealed thanks in large part to producers like Domaine du Trapadis.

APPELLATION

AOP Rasteau

SUB-REGION

Southern Rhône

GRAPE VARIETY

70% Grenache, 20% Carignan, 10% Mouvedre

FARMING

Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL

Clay and limestone soils rich in blue marls

VINEYARDS & VITICULTURE

60-year-old vines, gobelet pruned. 3,500 vines/ha. Yield of 10 to 15 hl/ha for the Grenache and 20 hl/ha for the Carignan and Mourvèdre.

HARVEST & VINIFICATION

The harvest is destemmed, lightly crushed and put into cement vats. The grapes are macerated for 20 days at a temperature of 25°C. Native yeast fermentation in concrete tanks. The grapes are pressed just before the end of the alcoholic fermentation. Aged in amphora and old barrels on the fine lees for 20 months.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL

