

# LAVAU

*Vins de la Vallée du Rhône,*  
PRODUIT DE FRANCE

## Domaine les EVIGNEAUX RASTEAU



**Origin:** *Benoît and Frédéric Lavau have always been fans of Rasteau which became a cru in 2010, and they have been making it for many years. Because of their special fondness for these vineyards whose outstanding exposure they recognise and which they consider to be "atypical", they decided to acquire 10 ha in the appellation in 2014. Their 12 plots are located in Rasteau's most emblematic terroirs. These are ideal vineyards for their plans to create a wine capable of delivering all the complexity and power of this extraordinary AOC.*

**Terroirs:** *The Syrah vines are planted in the gravel and clay soil of the Quaternary terraces of Bellerive. Located in the south of the appellation, these are sunny and early ripening, providing the vines with perfect growing conditions. The Grenaches are planted to the north in cooler soil, accentuating the variance between day and night time temperatures and thereby enhancing the colour and aromatic intensity of the varietal. The pebble and gravel soil mixed with complex clay allows constant, even drainage and water supply.*

*"The nose is complex and of great depth, a mixture of blackcurrant, raspberry and vanilla extract. The palate is meaty and develops its intensity and power across the entire length of the wine. The tannins are robust and well integrated, promising a spectacular result after 3 to 5 years' cellar ageing (if you can wait that long!)."*

**Blend:** Grenache 50% Syrah 30% Carignan 10% Mourvèdre 5% Cinsault 5%

**Yield:** 36 hl/ha  
100% Destemmed grapes

**Vinification:** cold pre-fermentation maceration, followed by 28 days maceration with pumping over and rack and return.

**Ageing:** 12 months in new 228L barrels

**Cooperage:** François Frères, Burgundy.