



COTEAUX DES TRAVERS

RASTEAU « LES TRAVES » 2023



The family Charavin (translate Winechariot) own the domain Coteaux des Travers since over a century when 4th generation Marine and Paul's great-grandmother started the estate in 1920. Brother and sister duo, in their early 30s, are bringing their oenological engineer skills to their dad Robert, still in the winery to pass them the baton of experience.

The now close to 20ha of vines planted in the appellation Rasteau (10ha), Cairanne (2ha) and in the Massif d'Uchaux (7.5ha) are certified organic since 2010 and biodynamic since 2013.

Travers, which means "oriented to the sunrise" in local dialect, define the appellation Rasteau that they are fighting for. This village of the southern Rhône was awarded its own Cru appellation, like neighbor Gigondas, in 2010 to reward an exceptional south oriented Terroir of altitude (200m elevation) rich in clay, limestone and marl, facing the spectacular Dentelle of Montmirail.

In this part of France known to be one of the warmest in France, the microclimate of the area with the cool nights of the altitude, combined with their biodynamic approach with natural grass cover and agroforestry planting of trees, result in lower alcohol, fresh and delicate wines. A true refreshing approach to the, too often, powerful GSM Rhône blend.

SOIL TYPE

Clay soil & limestone rich. South to south-west oriented parcels.

VARIETAL

50% Grenache, 30% Syrah, 20% Mourvèdre

CULTURE

Certified organic in 2010 & Biodynamic in 2013. Vineyard untouched by chemicals or phytosanitary products. Agroforestry with plantation of trees and hedges around parcels to bring back the natural predators. Natural grass cover between the row protecting the soil against erosion as well as bringing the necessary organic compost to nourish the soil. Biodynamic preparation and dynamization (500P, 501, CBMT).

VINIFICATION

Hand harvesting with sorting in the vines. Additional sorting on sorting tables at the winery. Partly Destemmed. Fermentation with native yeasts and no SO2 in concrete vats. Ageing of 6 months in stainless-steel vats.

TASTING NOTES

Cherry and dark berries dominates on the nose. Chewy and nicely concentrated, offering blackberry and sour cherry flavors. Touch of white pepper spice. Finishing with good energy and soft, harmonious tannins.

Other wine available from the same estate:

*Côtes du Rhône White « Zouzou Blanc » 2024
Côtes du Rhône red « Zouzou Rouge » 2023
Vin Doux Naturel Rasteau Ambré « Ariès » 2019*

