



COTEAUX DES TRAVERS

VIN DOUX NATUREL RASTEAU AMBRE 2015



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 20h 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. Rasteau is one of the 2 only Vin Doux Naturel of the Rhône Valley, with Beaumes-de-Venise, that were recognized as AOP in 1944. VDN are, like Banuyls or Porto, wines that come from grape must for which they stop the fermentation by "mutage"

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 Noir, 50% Grenache Blanc

CULTURE

Certified organic in 2010 & Biodynamic in 2013. No herbicides 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. Fermentation of the must is stopped by "mutage", addition of neutral alcohol made from distilled wine, leaving 90 grams of residual sugar. 7 years aging in old oak barrels with no topping off.

TASTING NOTES

The 2015 Aries offers scents of fresh fruits of pear and quince. Very elegant oxidative notes of walnut nicely balanced with baked spices & plum. Vibrant and fresh lengthy finish with tender orange peel bitterness. **17% alc. – 500ml**

Other wine available from the same estate:

Côtes du Rhône White « Zouzou Blanc » 2022

Côtes du Rhône red « Zouzou Rouge » 2022

Rasteau « Travès » 2021

