



Cairanne Red

Soil: Clayey soils and rolled pebbles.

Surface area: 6ha.

Grape varieties: Grenache, Syrah, Mourvèdre.

Harvest: late September

Vinification: The grapes are mixed at the time of harvest. Fermentation lasts approximately 15 days for a destemmed harvest, with the wine being pumped over the cap 2 to 3 times per day and at a temperature of 26 °C maximum. Malolactic fermentation then takes place in a concrete tank.

Conservation: 5 years

Red 2017, Cuvée Maily's: Beautiful dark garnet colour with purple highlights; the initial nose is an exploding bouquet of red fruit; blackcurrant and blueberry dominate; In a second phase, a hint of liquorice appears, followed by smoky and wild notes, giving birth to discreet and elegant violet fragrance.

After these youthful qualities, the wine's structure settles in on the palate and reveals more evolved notes such as thyme; a slightly gamey finish. The tannins are well-coated, the acidity is perfect for maintaining a very fresh wine.

Accompaniment: Perfectly suited with grilled red meats, lamb chops or fresh goat cheese. To be served slightly chilled, 15/16 °C would be perfect.



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