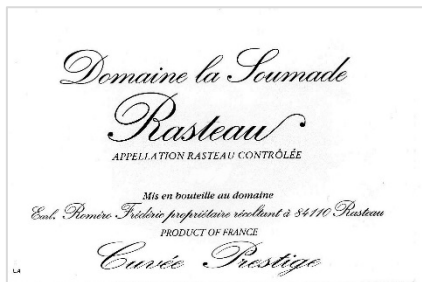


# DOMAINE LA SOUMADE « CUVÉE PRESTIGE »

## AOC RASTEAU 2018

### Single Estate – GPS 44.21671, 4.97247



#### ORIGIN

Rhône Valley, France

#### APPELLATION

AOC Rasteau

#### VINEYARD

30-50-year old vines are planted in clay-limestone soil  
Yields: 35 hl/ha

#### BLEND

70% Grenache;  
20% Syrah;  
10% Mourvèdre

#### FARMING

Grapes are hand harvested at the latest date possible

#### WINEMAKING

Maceration: 18-25 days  
Fermentation: Kept in temperature controlled stainless-steel tanks between 77-86°F

#### AGING

Aged +/- 18 months on fine lees ½ in 4,000L oak barrels & ½ in concrete tanks

#### TECHNICAL INFORMATION

14.5% Alc. |

Domaine la Soumade's 2018 Rasteau 'Cuvée Prestige' is a supple, clean, and fresh example of this region. The backdrop of mixed berries is supported by incredible notes of dried spices and wonderful tannins. Its palate is full of flavors that hints as leather and licorice. It finishes brightly on its easy tannins and shows promise for drinking for years to come.

2018's Rhône Valley season began with rains that rejuvenated the vineyards after the long drought from the previous vintage. It triumphed through a wetter June, which led to an incredibly successful harvest.

Located in the heart of the Rasteau appellation in the Southern Rhône, the property totals 26 hectares with an additional hectare in Gigondas. Through André's efforts, the name and quality of Rasteau wines now command attention around the world. His vines are planted in soils well-suited to the varietals, allowing a pure expression of its incredible terroir. Cuvée Prestige is defined by the age of its vines. Compared to their younger counterpart used in the regular Rasteau, the 30- to 50-yearold vines of Cuvée Prestige have a much more complex and penetrating root system, allowing for maximum mineral retention in the clay terroir. André will be the first to tell you that this is the soul of the wine and the secret of Cuvée Prestige's success...

Handpicked grapes are sorted again in the winery, and go through a traditional winemaking process. This means that the soil and vines are never treated with products that are noxious or produced in a lab. Maceration lasts from 18-25 days and fermentation is kept between 77-86°F. The wine is then aged for +/- 18 months on fine lees, 50% in 4,000 litre oak barrels and 50% in concrete tanks, followed by a light filtration.

Domaine la Soumade is the story of one man, André Roméro, a passionate wine lover who founded the Domaine in 1979. Today he and his son, Frédéric, work to continue the tradition of creating beautifully balanced wines filled with a signature finesse. A new winery was built in 2002 and Stéphane Deroncourt was brought on as the consultant winemaker. (Stéphane was declared by Wine Spectator in November 2010 to be the "the world's hottest winemaker.")

#### ACCOLADES

2018 Wine Enthusiast - 91 Points

2018 Wine Advocate - 91 Points

*"This full-bodied, crisply concentrated red shares the same Grenache/Syrah/Mourvèdre cepage as the producer's Cuveé Confiante. Yet sourced from younger vines and vinified in stainless steel, it's a fresher, more youthful expression of Rasteau highlighting tart, zesty blackberry and cassis flavors and plumes of fresh thyme and basil. Peppered by a spray of crushed stone, it finishes brightly on silky, easing tannins. At peak now-2025."* -W.E.

