

DOMAINE LA SOUMADE

« CUVÉE PRESTIGE »

Rasteau

Domaine la Soumade
Rasteau
APPELLATION RASTEAU CONTRÔLÉE

Mis en bouteille au domaine
Ecol. Pierre-Frédéric propriétaire vinifiant à 54,110 Rasteau
PRODUCT OF FRANCE
Cuvée Prestige

ORIGIN

Rhône Valley, France

APPELLATION

AOC Rasteau (Cru du Rhône)

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

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 Derenoncourt was brought on as the consultant winemaker. (Stéphane was declared by Wine Spectator in November 2010 to be the “the world’s hottest winemaker.”)

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.

The final wine is bottled perfection: dark berry and plum aromas blend with southern herbs and peppery notes, and in the mouth the wine shows a full body, refined structure and a nice underlying mineral touch.

ACCOLADES

2017 This vintage has not yet been rated

2016 Jeb Dunnuck - 95 Points

2016 Decanter Magazine - 93 Points

2015 International Wine Report - 94 Points

2015 Wine Advocate - 92 Points

2014 Beverage Tasting Institutue - 93 Points

2014 International Wine Report - 93 Points

2014 Wine Advocate - 93 Points

2011, 12 International Wine Report - 93 Points

2011, 12 Wine Advocate - 91 Points

