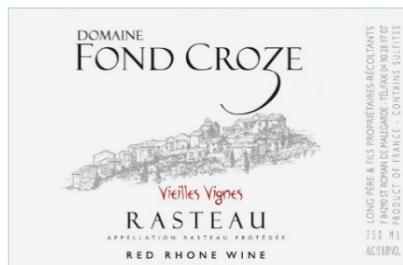


DOMAINE FOND CROZE « Vieilles Vignes » RASTEAU 2019 Single Estate – GPS 44.26995, 4.96265



ORIGIN RHÔNE

APPELLATION Rasteau

VINEYARD

+/- 75-year old vines on rich clay-limestone soils covered in large pebbles.

BLEND

80% Grenache
10% Syrah
10% Mourvèdre

FARMING

Organic farming, certified by European standards

AGING

Aged in oak barrels for 14 months.

Domaine Fond Croze's 'Vieilles Vignes' Rasteau is a wine that elevates the Rasteau appellation. Its hints of dark dried plums suggest a maturity that is key in this otherwise, fruit-forward wine. The flavors of black-cherry and wild berries are full-bodied and undoubtedly mouth-watering, marked by just the right amount of tannins. Consulting winemaker Philippe Cambie, named in 2010 as Winemaker of the Decade by Robert Parker, is the driving force behind this wine's style.

The 2019 Rhône Valley vintage challenged its winemakers. The winter was mild, and continued into a dry spring, which led to an early bud break. It was then met with an unexpected cold snap and a strikingly hot summer. However, they were able to pass Mother Nature's tests with such a concentrated, balanced, refreshing cuvée.

Dedicated to organic farming by European standards since 2009, Bruno Long from Domaine Fond Croze is adamant about soil health and its direct correlation to vine and fruit quality. His land allows the Grenache to thrive, delivering ripe red and black fruit aromas in the wine. Mourvèdre and Syrah also express themselves very well here and balance the Grenache impeccably. This trio brings personality to the wine, with spice and body and tannins nicely smoothed out by a 14-month aging in oak barrels.

This cuvée is the culmination of work from three generations. After returning from World War I, Charles Long first purchased the land. His son, Raymond, expanded the vineyards and today, his sons Bruno and Daniel produce the wine at Domaine Fond Croze.

ACCOLADES

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