



# FAMILY ALARY

AOC CAIRANNE



**Grape variety:** 50% Grenache, 30% Syrah, 10% Mourvèdre, 10% Carignan  
**Soil horizon:** Plateau of cobbles with red clay soil and slopes.  
**Climate:** hot, dry and windy  
**Approximate age of vines:** 30 years old  
 Low yields, mix of the three Cairanne terroirs

## WINE-MAKING PROCESS

Manual harvest mid-September  
 Bunches selection in the vineyard and upon arrival at winery  
 Destemming bunches before low-temp fermentation 18-25 days with native yeasts (18°C)  
 Soft extraction - pump-overs 1-2 times/day  
 Soft pneumatic pressing  
 Aging in concrete vats for 18 months then 6 months after bottling



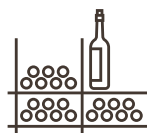
Addition of organic manure as needed, 50% grass covered lands in the vineyard, manual green work.



This wine is a blend of the typical terroirs and grape varieties we can find in Cairanne. With a dark, purplish red, the strong color sets the tone. Delicate nose with intense black fruit aromas such as blackberry but also notes of licorice. The palate is rich, aromatic and the tannins are well-built. Generous and supple, with a lingering finish where the ripe black fruit aromas blend with the spicy notes, brought by the Syrah.



A universal wine that will satisfy your guests. It will greatly pair with a vegetable casserole, a "Provençal" beef stew and other southern meals seasoned with thyme or rosemary.



Serving temperature: 16-18°C

Good for aging: 2-10 years

**25 000 bottles per vintage**

