



AOC Rasteau

# L'ARCHE DU BERGER 2025

RED  
75CL

*Privilege*  
PARTNER



GRAPE VARIETIES : GRENACHE, SYRAH

SOIL : CLAY

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 14,5%

WINEMAKING : TRADITIONAL WINEMAKING WITH RACK AND RETURN. LONG MACERATION (3-4 WEEKS)

Beautiful deep ruby dress. Complex nose of ripe black fruits with notes of morello cherries and sweet spices. Elegant and smooth palate that takes us to liqueur fruits, kirsch with a hint of chocolate and zan. Rich and persistent finish, harmonious with a slight mineral touch.

Medals:

Pending the results of competitions, guides and ratings from national and international trade magazines.

BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

