

DOMAINE DE LA COMBE DIEU

AOP RASTEAU

VALLÉE DU RHÔNE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



Thanks to the complexity of the soils and grape varieties blended, this wine offers a unique personality.

Domain history:

Purchased in 1967 by Clovis SAUREL, the origin of the Domaine's name is the estate's place of origin, the current location of its winemaking and aging cellars. Three generations have progressively acquired our estate, which today covers 50 hectares.

Terroir:

Our vineyard is located on the clay-limestone hillsides of the Rasteau plateau. This optimal exposure has allowed its wine to get to the cru Rasteau category in 2009. The grape varieties mainly consist of Grenache, Syrah and Mourvèdre, as well as some old Carignan.

Vinification:

Traditional winemaking, without the addition of oenological products. The long maceration of 15 days to 3 weeks allows for release and pumping over. The duration of the maceration is decided upon daily tasting.

Tasting notes :

Our wine has a beautiful red garnet colour, and its nose opens on notes of red fruits and spices (such as licorice). It is round, with a good length and a nice sweetness.

Food Pairing :

To serve ideally between 14 and 16°C, with roasted poultry and other meats with sauce.

