

♥Tasting notes

A greedy and fresh wine. A red fruits , blackberry and spices nose. A round, supple and silky tannins.

♣Food pairing

It will be perfect with rosemary grilled lamb, meat and cheese.



Le Garbinet Red

Domaine Riere Cadene - Côtes du Roussillon Red,Côtes du Roussillon



Syrah 70 % - Grenache 30 %



☐ HISTORY

Domaine Riere Cadene is a family winery nested between Mediterranean Sea and Pyrenees Moutains, in a Region called Roussillon. Since 1904, from father to son, they use the same traditional skills and perpetuate their precious understanding of the wine. They are committed to producing high quality wine that reflect their great Terroir, in a sustainable way (ongoing conversion to organic farming). Here many years ago, a family of winegrowers began cultivating two exceptionally distinctive terroirs, with the accent on freshness, elegance, and attention to detail and the story never ended.

VINEYARD

In Roussillon, the trees never grow straight. Sometimes, their tops point south, north, east or west depending on their preference for one of the many winds that sweep the plains of Roussillon. The Garbinet has chosen a warm wind from the South. A plot selection of Grenache and Syrah. Rolled pebbles of the Têt Valley located in Perpignan city. Very stony soil composed of granite and quartz pebbles, on a substrate of marine and alluvial sediments. Organic farming accredits .

WINEMAKING

Manual harvest. Total destemming .Each grape variety is vinified separatly in concrete vats. Maceration with the must for 15 days. A gentle extraction. A selection on the free run wines.

https://www.terrisson-wines.com