

## “LES VALATS”

### Alain JAUME - - 2022

#### Soil type

Located in the northern part of the Vaucluse, the soils are mostly on slopes with limestone and rocks, medium altitude (until 350 meters). As for Gigondas, grapes ripeness usually comes later in late september. Here the soils are poor and the mediterranean climate allow to produce concentrated and well balanced grapes. The place is renown to produce wines with strong identity. From “Côtes du Rhône Villages” classification, RASTEAU was up-graded to Cru level since vintage 2009.

#### Grape variety

Grenache noir (dominating)  
Completed by Syrah and Mourvèdre.

#### Winemaking & ageing

Fermentation and ageing in concrete vats.  
Bottlings after 12-14 months.

#### Tasting

Deep red garnet colour. Aromas of fresh red and black fruit. On the palate, the richness of the tannins harmonizes with the fleshy of the wine. The finish has a good grip, it is long with spices notes, menthol and chocolat typicity.

#### Advices



Best between 1 and 6 years.To be poured at 17°C.

[www.vignobles-alain-jaume.com](http://www.vignobles-alain-jaume.com)