



2018 ALAIN JAUME Cairanne Les Travées France – Rhône Valley – Cairanne AOC

ABOUT VIGNOBLES ALAIN JAUME / DOMAINE GRAND VENEUR

Located in the Orange commune of Châteauneuf-du-Pape, the Jaume family has been dedicated to the art of wine growing since 1826. Since 1979, the domaine has been run by 5th generation Alain Jaume, who is now helped by his children Christophe, Sébastien, and Hélène. The 225-acre estate covers several AOCs and 13 grape types. The Grand Veneur and Clos de Sixte vineyards are certified organic.

ABOUT THE WINE

Located in the northern part of the Vaucluse, to the north of Vacqueyras, Cairanne was granted AOC status in 2016. Cairanne's production area is 956 hectares with mostly limestone & rock soil on slopes.

The wine delivers an intensive nose, with loads of black fruits. Starting full and concentrated, with silky tannins, the mouth reveals blackcurrant and a cherry fruit typicity. It finishes with typical notes of pepper and earth.

RATINGS

90 pts **Jeb Dunnuck**

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| Vintage | 2018 |
| Appellation | Cairanne AOC |
| Varietal(s) | 65% Grenache, 30% Syrah and 5% Mourvedre |
| Winemaking | Fermentation and ageing in concrete vats. Bottling after 12-14 months. |
| Soil Type | Limestone & rock |
| Food pairing | roasted lamb or braised or BBQed pork. Also goes well with mild cheese, such as brie or camembert. |
| Size | 12/750ml |
| UPC | 7 84585 01650 1 |