



“LES TRAVÉES”

CAIRANNE - 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).

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.

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