



# Domaine les Hautes Cances

[www.hautescances.com](http://www.hautescances.com)

Cairanne

**Domaine les Hautes Cances** is a small family estate, with 16 hectares of vineyards situated on the slopes overlooking the village of Cairanne. Cairanne lies in the northern sector of the Côtes-du-Rhône-Villages, near Rasteau and Gigondas.

One of the main reasons for the great quality of wines at Domaine les Hautes Cances is the age of their vines. These low yielding vines have an average age of 48 years, with several plots reaching the grand old age of 100. Their vineyards are managed using organic principles and yields are deliberately kept low so as to express the true terroir of the region.

All fruit is hand harvested, hand selected and completely destemmed. The wines undergo extended periods of maceration, under temperature controlled conditions in traditional cement and stainless steel tanks so as to preserve the natural fruit characters. After blending, maturation in old oak continues over 1 year. The wines are then estate bottled without filtering. These wines are really a revelation and deserve to be much better known !!



***'Readers looking for powerful, concentrated, muscular reds that sell for a song should check out Domaine les Hautes Cances offerings. These unfiltered, unfined Cairannes possess abundant quantities of earthy, muscular fruit, rustic tannin, and nearly savage personalities.'*** Robert Parker -The Wine Advocate



## 2009 Cairanne blanc

30% Grenache blanc, 30% Viognier, 25% Bourboulenc & 15% Clairette. Cool fermented at 16c in stainless steel and bottled early to keep its freshness and perfume, this exotic, textured white shows wonderful depth and freshness allied to its generous palate displaying pear and orchard fruits with clean citric notes and hints of minerals on the long finish. Remarkably pure poised and so attractive for drinking already. This will disappear in a flash.

## 2005 Cairanne 'Cuvée Tradition'

42% Grenache (from vines more than 100 years old), Syrah, Mourvedre, Carignan and Cinsault. This is the first wine to be produced in the brand new gravity fed winery built by the Astartis. Gone are the big old foudres of yester-year, ageing is now done in large cement tanks and the wines are brighter and finer as a result. All wines are bottled unfiltered and unfiltered.

## 2005 Cairanne 'Vieilles Vignes'

80% Grenache (planted 1902) 10% Syrah 10% Mourvedre. A wonderfully rich and dense wine packed with dark plummy fruits backed by minerality and structure so typical of this southern Rhône village.

## 2005 Cairanne 'Col du Debat'

Clear bright vivid ruby red in colour the nose is extraordinarily elegant and fresh with marvelous aromas of dried fig and fruits. The palate is powerful and well balanced and framed by delicate tannins. The length of the finish is absolutely incredible.