

## Toque Rouge



<b>VINTAGE</b>	<b>2021</b>
<b>REGION</b>	<b>Rhône Valley</b>
<b>APPELLATION</b>	<b>Cru Rasteau</b>
<b>VARIETAL</b>	60% Grenache 20% Syrah 15% Mourvedre 5% Cinsault
<b>ALCOHOL</b>	14.5%
<b>TERROIR</b>	Pebbles on limestone-clay, blue clay
<b>INFO</b>	2.87 Ha (7.09 Acres) total vineyard with 2 plots: Old Grenache, Mourvedre & Cinsault from 4,62 acres highest slopes of Rasteau with large pebbles & limestone-clay - Grenache & Syrah from 2,47 acres plot on blue clay.  Hand harvested, blending & 6 months aging in 500 Liter French oak foudres.  <b>HEV 3, farm certified having High Environmental Value</b>

### About the Estate:

Head down a winding road to a small tasting room, where François and his wife Florence let you taste a single cuvée – the only one they make - Toque Rouge of the Rasteau appellation.

The charming village of Rasteau earned independent AOC status as a “Cru” of the Southern Rhone in 2010, placing it alongside more famous neighbor Châteauneuf-du-Pape.

**François MASSON-REGNAULT** was the longtime owner of château de Pic in Bordeaux, selling after 30 years to start a small passion project in the South of France. He found 3 hectares of Syrah, Grenache, Mourvedre and Cinsault on a “terroir formidable” of large pebbles on limestone and blue clay subsoils.

The vineyards are treated with a “lute raisonnee” philosophy, and Francois prioritizes vine health and sustainability. Grapes are harvested by hand and vinified by variety in a neighboring winery where he rents enameled concrete tank fermenters. Only 20% of his production goes into new 500 Liter foudres for 6 months (the rest of the production purchased by Chapoutier... good sign!).

*More to come.*

Toque Blanche: 2023 Francks' Signature New wine, Cru and Coup de Coeur 400 Cs bottled production, **150 cs allocation for the US!**

### Tasting Notes:

Fresh and rich, sappy and juicy, ripe and flavorful on dark fruits, (blackberry) strawberries, light spice and fresh pepper hints. Elegant, charming and round palate with savory and easy silky tannins.

### Food Pairing:

Charcuterie, roasted poultry with summer salad, lamb burgers

### Press Review:

Soon to come