

(Organic)

**“Really traditional domaine, some extraordinary wines.”**

Livingstone Learmonth - drinkrhone.com

# Domaine les Hautes Cances

[www.hautescances.com](http://www.hautescances.com) Cairanne (southern Rhone)

**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, unfinned Cairannes possess abundant quantities of earthy, muscular fruit, rustic tannin, and nearly savage personalities.’ Robert Parker -The Wine Advocate*

**2012 Cairanne blanc** - 45% Clairette, 20% Grenache blanc, 20% Viognier, 15% Bourboulenc. 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.

*“calm, pale yellow. Soft aroma here, ready now, less manly than most 2012 Cairannes. There are light floral notes such as acacia, with pear. The palate lacks real depth, is a travelling phantom. Doesn’t implicate me enough – it holds white fruits that never really reside on the palate. Tender wine, but it straddles aperitif and food drinking, a bit of both. It would be more convincing were it to be made for full table wine status. Suited to steamed foods, lightly flavoured dishes. €5.55 ex cellars. 13.5°. To 2017” Livingstone Learmonth - drinkrhone.com October 2013*

**2013 Cairanne ‘Cuvée Tradition’** - Usually majority Grenache 60% (from vines more than 100 years old), Syrah, Mourvedre, Carignan and Cinsault. Wines are made in the gravity fed winery built recently by the Astarts. Gone are the big old foudres of yester-year, after fermenting in cement the ageing is now done in second hand barrels, and the wines are brighter and finer as a result. All wines are bottled on the Estate and are unfiltered. These are wines with of depth and soul. *“Full robe; this has a sleek aroma led by blackberry fruit with a smoky, smoked tea inlay and a cut grass element. The palate is fluid, tasty, leads on suave black fruit with a touch of spicing. Good, direct appeal here. The tannins are quite brisk. It ends clearly. 47% Gren, 28% Syr, 10% Mourv, 10% Cari, 5% Cins. 7,700 b. 2019-20” Livingstone Learmonth - drinkrhone.com April 2015*

**2014 Cairanne ‘Cuvée Tradition’** - *“Dark robe. The nose is intense if still reticent. An air of rosemary is present in its plum fruits. The palate runs with spiced mulberry and raspberry fruit, has momentum; its tannins add a further bout of energy. The finish is full of life. This is set to be a really good, ground force Cairanne suited to country dishes. 14.5°. From mid-2018 or even 2019. 7,700 b. 2025-26.” Livingstone Learmonth - drinkrhone.com May 2016*

