

# TASTING NOTE N°19

**Les Hauts de Castellás 2016 / Rhonéa  
Vacqueyras AOC / 15%abv.  
Grenache Noir + Syrah / Vieilles vignes**



**Deep ruby colour**

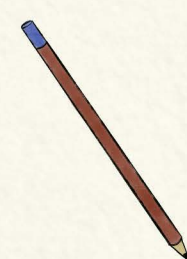


**Defined aromas with medium intensity**

**Ripe red fruit (strawberry, raspberry), ripe black fruit (blackberry, black plum, black cherry), dried fruit (cooked strawberry, blueberry jam), flowers (violet, peony), spice (black pepper, liquorice, white pepper), oak (smoke, coffee, toast) and bottle ageing (dark chocolate, caramel, cinnamon)**



**Dry, medium(-) acidity, medium ripe grainy tannins, high alcohol, full body, medium(+) finish  
Flavours of medium(+) intensity with cooked strawberry, blackberry, black plum, blueberry jam, violet, black pepper, liquorice, smoke, coffee, dark chocolate and cinnamon**



**Very good wine: full, balanced & tasty**

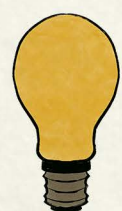
**To serve at 16-18°C**



**To drink now or save until 2022**



**With chicken liver mousse, stuffed aubergines, beef lasagna, stuffed tomatoes & dahl, fajitas, beef Tartare & gratin dauphinois, duck risotto, Cantal or Saint Nectaire,...**



**Fun fact: The AOC was founded in 1990. The wines must contain minimum 50% of Grenache Noir grapes, to which Syrah & Mourvèdre can be blended.**