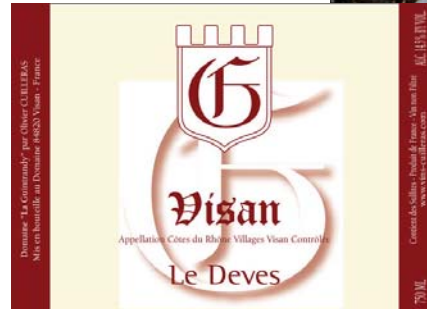


- > **Domain** : Domaine La Guinrandy
- > **Winegrower** : Olivier Cuilleras
- > **Town** : Visan
- > **Region** : Rhône
- > **Appellation(s)** : Côtes du Rhône, Côtes du Rhône Village Cairanne et Visan
- > **Cultivated space** : ..32 ha
- > **Production** : 90-100 000 btles
- > **Soil(s)** : Sandy marl and cobalt, stony. Very clayey and stony



The philosophy of the domain :

La Guinrandy is a wine estate situated on one of the most famous terroirs of the Visan area "Le Deves", with a full history. Indeed, some vestiges of Gallo-Roman tombs were discovered on the property in 1966. Most of our wines are unfiltered (even the Rosé), some are not fined (Vieilles Vignes Visan rouge), in order to keep the wine and aromas authenticity. The SO2 level is as very low in order to respect the wines integrity, but also to avoid the "dry tastes". CERTIFIED "organic" since 2013 vintage.

Mode of driving of the vineyard, wine-making and ageing :

Our entire vineyard is managed with a "reasoned" production culture, to get the wine to match the terroir's image. The soil is plowed on all the row width and rototilled once a year in order to incompact the ensemble, aid the aeration and help the roots to find the precious nutrients they need, then the soil is mechanically weeded with appropriate tools. We only use organic fertilizers when after a chemical analysis; it appears that there is a deficiency. (Vegethumus and manure compost). The phytosanitaire treatments (Mildew; Oidium) are based exclusively on copper and sulfur, and always used reasonably considering the climate risk, the parcel and cepage's sensibility. Three quarters of the harvest is done by hand.... the rest by machine, depending on the type of wine we want to produce. Entire grape and long maceration for the "village" and destemming and short maceration for the Côtes du Rhône. White and rosé wines are harvested and immediately pressed, and then a low temperature fermentation takes place. The aging of the wines is done in vat for the Côtes du Rhône red and the Visan de Déves, and in big oak barrels for the Visan old vines, and small barrels for the Visan cuvee Louise-Amelie and the Cairanne.

Some references :

Concours des Grands vins de France de Macon, Guide Hachette des vins, Guide Gilbert & Gaillard....



OUR WINES

Cotes du Rhône Vieilles Vignes Rouge (70 % Grenache, 20 % Vieux Carignan et 10 % Syrah.)

Cotes du Rhône Rosé (60 % Grenache, 20 % Cinsault et 20 % Syrah)

Cotes du Rhône & Côtes du Rhône village Visan le devès blanc Blanc (40 % viognier, 20 % marsanne, 20 % roussanne, 20 % grenache blanc)

Cotes du Rhône Village Cairanne Cuvée Vieilles Vignes (80 % grenache, 20 % Syrah)

Cotes du Rhône Village Visan "Le Devès" (Dominante Grenache)

Cotes du Rhône Village Visan Louise-Amélie (80% de Grenache et 20% de Syrah)

Cotes du Rhône Village Visan Vieilles Vignes (90% Grenache, 5% Carignan, 5 % Syrah)