

CLOS DIÈRE

« L'Œuf »

2020



Appellation: Côtes de Provence
Région: Var hinterland - Triassic Plateau
Soil: Clay and limestone
Alcohol content: 14%
Grape Variety: Syrah - with a hint of Grenache and Cabernet Sauvignon

WINE MAKING

The grapes are carefully picked by hand, selected at a sorting table and destemmed. Part of the harvest was put in vats as whole berries, the other part was crushed and fermented in stainless steel tanks. Maceration for more than three weeks at a temperature of 24-28°C without human intervention, only some gentle pumping over. This cuvée is neither filtered nor fined.
Aged for nine months in a concrete egg.

CHARACTERISTICS

Violet, red color alongside a very fruity nose, offering notes of ripe dark and red berries. The aromatic power of the Syrah leaves a beautiful length in taste.
This is a wine to cellar for a few years to develop its full potential.

Aging: 10 years and more
Serving temperature: 16°C-18°C

SUGGESTIONS

The Clos Dière l'Œuf can be enjoyed with Lièvre à la Royale as well as with a roasted duck breast.