

r
Rouge
2019



Appellation: AOP Côte de Provence
Region: Var hinterland - Triassic Plateau
Soil: Clay and limestone
Alcohol content: 14,5%
Grape variety: 70% Syrah, 30% Cabernet Sauvignon

WINE MAKING

The grapes are carefully picked by hand and placed in small crates. Maceration is carried out in stainless steel tanks and maceration is carried out with manual pumping over and punching down. The wine is then aged in new oak barrels for 9 months.

CHARACTERISTICS

This cuvée has a powerful nose with a beautiful balance and noticeable fine oak. Without doubt this 2019 vintage will benefit from aging a few years before drinking.

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

SUGGESTIONS

This wine can be enjoyed with a venison stew or even a tournedos.