



LA  
MARTINETTE  
— CHÂTEAU —

## CHÂTEAU RED 2022

Emblematic grape varieties expressing Mediterranean character of this wine.



13,5%



75cl -150cl



8°C service



Barrel ageing

### VINE & WINE

#### Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

#### Grape varieties

60% Syrah - 20% Cabernet Sauvignon - 20% Mourvèdre

#### Wine making process & ageing

Hand-picked and double-sorted before tanking. Maceration in concrete tulip-shaped tanks. Aromatic and tannic extraction by manual punching down and pumping over. Aged in 500L French barrels for a year. Aged in concrete tulip-shaped tanks for 6 months before bottling.

#### Wine & food pairing

Rib of beef with three peppers - Pigeon with prunes.  
Intense dark chocolate tart - Black forest.



### SENSORY QUALITIES

#### Nose



#### Palate

Intensity  
*Aromatic strength*



Complexity  
*Aromatic richness*



Balance  
*Flavours harmony*



Character  
*Flavours intensity*



Length  
*Aromatic persistence*

