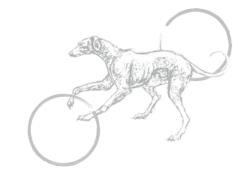


CHÂTEAU RED 2022

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 strengh	*

Complexity	&
Aromatic richness	££££

Balance	% % % %
Flavours harmony	

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Length	% 0 % 0 % 0 % 0 % 0
Aromatic persistence	£££

