



LA
MARTINETTE
— CHÂTEAU —

CHÂTEAU RED 2023

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

47% Syrah - 38% Mourvèdre - 15% Cabernet Sauvignon

Wine making process & ageing

Manual harvest with sorting in the vines and the cellar before vatting. Maceration in concrete tulip vats. Fine and controlled extraction revealed by punching in and manual pumping over to release all the aromatic intensity and silky tannins. Aging for one year in 500L barrels from the French cooperage followed by an additional 6 months ageing in concrete tulip tanks after assembly.

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

