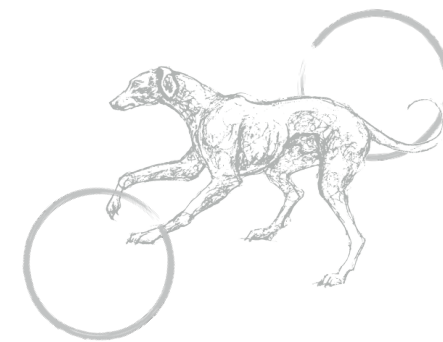


LA
MARTINETTE
— CHÂTEAU —

LA GRANDE PIÈCE RED 2022

An exceptional red wine, the fruit of the estate's noblest vines.



13,5%



75cl -150cl



13°C service



Barrel ageing

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

50% Mourvèdre - 38% Syrah - 12% Cabernet Sauvignon

Wine making process & ageing

Hand-harvested, 30% whole bunches for the Syrah. Maceration for 15 to 25 days in concrete tulip-shaped tanks. Daily pumping over and manual punching down during alcoholic fermentation. Aged for 12 months in 500L French oak barrels and a further 18 months in concrete tulip-shaped tanks. Aged in bottle for 6 months more before release.

Wine & food pairing

Duck with black cherries - Venison stew, red wine sauce.
Black forest with chocolate - Black fruit salad.



SENSORY QUALITIES

Nose



Palate

Intensity

Aromatic strength



Complexity

Aromatic richness



Balance

Flavours harmony



Character

Flavours intensity



Length

Aromatic persistence

