

# DOMAINE SAINT ANDRIEU



Appellation:	AOP Côtes de Provence <b>Red 2012</b>
Varietals:	Syrah 70%, Mourvèdre 30%
Terroir:	Clay-Limestone hills; cool climate at high altitude (380meters)
Vineyard area:	1.72 Ha
Harvest:	September 2012
Weather conditions:	Rainy spring followed by a very dry summer.
Oenologist:	Pierre Niezborala
Yield:	40 Hl/Ha
Production:	9,100 bottles
Alcohol by volume:	13.5%



**Silver Medal Concours Général Agricole Paris 2014**  
**Silver Medal Concours Cologne 2015**  
**Bronze Medal Decanter World Wine Awards 2015**

## *Winemaking*

Traditional winemaking of de-stemmed grapes which are very slightly crushed. 20% of the production was aged in oak barrels for 9 months. Individual plot fermentation.

## *Cultural practices*

Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes. We are certified **HEV (High Environmental Value)** by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.

## *Tasting notes*

Quintessential Provencal grape varieties give this wine a delicate, refined bouquet. The palate is balanced and well-rounded with supple tannins and floral notes, underpinned by ripe dark fruit and spicy flavors.

This silky red pairs perfectly with grilled meats, herb crusted roast lamb or duck fillet with green pepper sauce.

## *Cellaring*

Ready to be enjoyed now or can be kept for 5 to 7 years.

