



Appellation:	AOP Coteaux Varois en Provence	Red 2014
Varietals:	Syrah 51%, Cabernet Sauvignon 49%	
Terroir:	Clay-Limestone hills; cool climate at high altitude (380 meters)	
Vineyard area:	0.81 Ha	
Harvest:	September 2014	
Weather conditions:	Dry spring followed by a start of summer that was mild and slightly rainy.	
Oenologist:	Pierre Niezborala—Brignoles	
Yield:	33 Hl/Ha	
Production:	3,600 bottles	
Alcohol by volume:	14%	



Silver Medal Concours Général Agricole Paris 2016
Bronze Medal Concours Grands Vins de France MACON 2016
Bronze Medal Concours Vignerons Indépendants 2016

Winemaking

Traditional winemaking of destemmed grapes which are very slightly crushed. Plot by plot vinification.

Cultural practices

Sustainable farming practices based on respect for the environment with a special emphasis on protection of the soil to promote the optimal expression of the grapes.

Tasting notes

The assembly of quality grape varieties of Syrah and Cabernet Sauvignon gives this red a nice nose of dark fruits with a slightly roasted note. The well rounded and balanced mouth is marked by soft tannins with a nice crisp fruity finish.

This wine pairs well with a roasted duck with figs, grilled meats or spicy dishes.

Cellaring

Ready to be enjoyed now or can be kept for up to five years.

