



Appellation:	AOP Coteaux Varois en Provence Red 2015
Varietals:	Syrah 51%, Cabernet Sauvignon 49%
Terroir:	Clay-Limestone hills; cool climate at high altitude (380 meters)
Vineyard area:	0.47 Ha
Harvest:	September 2015
Weather conditions:	Mild and wet spring followed by a dry, hot and sunny summer
Oenologist:	Richard Bertin, Brignoles
Yield:	33 Hl/Ha
Production:	3,300 bottles
Alcohol by volume:	14%

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 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

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 roast duck with figs, grilled meats or spicy dishes.

Cellaring

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

