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CREATION LA GRANDE BAUQUIERE

AOP Côtes de Provence

GRAPE VARIETIES :

Grenache (55%), Syrah (45%) ? Carignan (5%)

TERROIR :

The vines are set on a deep ground local made from limestone, argillaceous sandstone, and old alluvium with gravel; an appropriate mix to develop great wines.

HARVEST :

Terroir selection from old vines, aged of 35 years and harvested by hand at best maturation.

VINIFICATION :

Separate vinification grape variety by grape variety.
3 weeks of vatting with regular winding to extract the material.
Malo lactic fermentation done.
Aging and blending.

AGING :

in vat.

Commentaires de dégustation :

Appearance: ruby color with purplish reflections

Nose: first nose of ripe red fruits, blackcurrant, currant, which then opens with notes of sweet spices, cinnamon, and garrigue, rosemary.

Mouth: Supple on the palate on the fruity palate and evolves towards a tender and balanced structure, with a fresh finish on peppery notes of Sichuan.

SERVICE :

The discreet woodiness linked to aging in partial wood allows this red Côtes de Provence to perfectly accommodate your moments of conviviality; to taste with a leg of lamb with small vegetables or with your grilled meats with Provence herbs.
Ideal serving temperature: 18°C.

