

# **MOMENT INATTENDU**

AOP Côtes de Provence

### **GRAPE VARIETIES:**

Grenache (20%), Syrah (80%)

## 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.

## TASTING NOTES:

Eye: ruby robe with violet hints

Nose: expressive first nose of red fruits, opening on sweet spices. Mouth: souple attack on the fruit, then sweet and balanced structure, fresh finale.

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#### SEVRICE COUCNIL

Will perfectly go with sharing moments and provençal meals, grilles meats, and chocolate deserts.

Ideal temperature of service: 12°

