



DOMAINE
La Grande Bauquière

MOMENT SUSPENDU

AOP Côtes de Provence

GRAPE VARIETIES :

Grenache (55%) Syrah (40%) 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. Grapes selected for our vintages of red, arise from old vines with a mean age of 35 years and a efficiency of 34hl / ha. They are manually harvested in maturity optimum on notes of fruity wall.

VINIFICATION :

These grapes collected in full maturity are separately converted into wine vine by vine ; they arise from a selection of soil.

AGING :

Vatting about 3 weeks with regular reassemblies for a beautiful extraction of the material. Made malolactic fermentation. Breeding of 12 months on dregs in barrel for a part of the wine intended for the final assembly.

TASTING NOTES :

Robe : beautiful dress ruby in the purplish reflections.

Nose : sketches a first nose of red berries blackberries, blackcurrant, currant. It opens then on notes of soft, cinnamon spices, and scrublands, rosemary.

Mouth : The attack in mouth is flexible on the fruit and evolves towards a soft and well-balanced structure, with one finale fresh(cool) on notes(marks) peppered by Szechuan.

SERVICE COUNCIL :

Discreet wooded bound, goes marvelously a lamb accommodated with small vegetables or still with your grills in mixed herbs.

The ideal temperature of service borders 15-17°C, allowing the wine to open and to release all its emotional contents.

