

# Cuvée Capucine

AOC Coteaux varois en Provence, Provence, France

#### **PRESENTATION**

Shades of crimson red.

Big on the nose with red fruit, spice and a hint of oak.

On the palate, the wine is well structured with firm tannins, blackcurrants and blackberries, and a touch of cocoa on the finish.

## THE VINTAGE

2012

#### **TERROIR**

Soil: Clay-limestone on southeast-facing slopes.

## **VARIETALS**

Syrah 80%, Cabernet sauvignon 15%, Grenache noir 5%

13% % VOL.

## **TECHNICAL DATA**

Yield: 40 hl/ha hL/ha

Age of vines: Origin: 15-year-old Syrah vines, 20-year-old Grenache and Cabernet

Sauvignon vines. years old

## **FOOD PAIRINGS**

With its presence on the palate, this wine will pair nicely with a truffle puff pastry or well-seasoned meat.

