



# Cuvée Vieilles Vignes

AOC Coteaux varois en Provence, Provence, France

The 50-year-old vines endow this wine with maturity and power.

# **PRESENTATION**

The wine displays a dense ruby hue.

The nose is spicy and peppery.

It is round and supple on the palate with hint of Bigarreaux cherries in brandy.

The final of cacao matches perfectly with delicate tannins.

## **TERROIR**

Soil: Clay-limestone with a south- southeast exposure for the Mourvèdre. Gravelly soil for the Grenache.

#### **VARIETALS**

Mourvèdre 90%, Grenache noir 10%

12,5% % VOL.

## **TECHNICAL DATA**

Yield: 35 hl/ha hL/ha

Age of vines: 50-year-old Mourvèdre vines, 30-year-old Grenache vines. years old

## **TASTING**

Cellar ageing: 7-8 years.

## **FOOD PAIRINGS**

Serve with a confit shoulder of lamb or truffle-based dishes.

