



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 and opens with red fruit on the nose. On the palate, it is spicy and complex with notes of cocoa evolving towards red berries and ripe cherries.

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.

