



# 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.

