



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 fine and elegant, with red cherry notes.

It is rich and full of volume on the palate, and replays cherry aroma detected in th nose. But also interesting spiced notes.

TERROIR

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

VARIETALS

13% % VOL.

Mourvèdre 90%, Grenache noir 10%

TASTING

Cellar ageing: 7-8 years.

FOOD PAIRINGS

Serve with a confit shoulder of lamb or a prime rib.





