



# 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**

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 a prime rib.

