



CHÂTEAU MOURESSE

AOC Côtes de Provence

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in the heart of the Côte de Provence, Château Mouresse is an exceptional wine estate passionately managed by the Bouvet family. Acquired in 2008 by Christophe Bouvet, the estate was envisioned not only as a place of wine production, but also as a space where nature, family values, and viticultural expertise come together in harmony.

The property spans 100 hectares, including 45 hectares of vineyards cultivated using sustainable farming practices. This deliberate approach promotes soil vitality, plant diversity, and the long-term preservation of local wildlife each element contributing to a balanced and thriving ecosystem. Forests and green spaces surround the vineyards, forming a natural barrier that protects the vines throughout the seasons.

On these exceptional soils, emblematic grape varieties such as Grenache, Syrah, and Cabernet flourish, expressing refined aromas and remarkable depth. Each plot is carefully delineated, identified, and vinified separately to highlight its unique character before being blended to create wines that are rich, elegant, and harmonious.

The estate's global approach to sustainability also includes energy self-sufficiency, thanks to a photovoltaic system installed on the winery. True to its philosophy, Château Mouresse embodies the belief that "wine is an art to be told" a reflection of authentic, environmentally conscious, and forward-thinking viticulture.

VARIETALS

Cabernet sauvignon 50%, Syrah 50%

LOCATION

Originating from the Côtes de Provence appellation, a renowned wine-growing region in the southeast of France, this wine benefits from an ideally sunny Mediterranean climate, which is perfect for expressing ripe fruit and rich aromas. The region is famous for its red, rosé, and white wines, which reflect the diversity and quality of its terroirs.

TERROIR

The Château Mouresse vines are cultivated on granite and limestone soils, which promote good drainage and allow for optimal expression of the aromas. These specific soils give the wine a beautiful minerality and contribute to the overall balance of the wine, while also supporting the even ripening of the grapes.

IN THE VINEYARD

The estate adopts an environmentally respectful viticulture approach using techniques tailored to each plot. Pruning is carried out to control yields, maximize aroma concentration, and ensure optimal grape maturation. The estate also places a strong emphasis on biodiversity preservation, ensuring a healthy and sustainable terroir.

HARVEST

The harvest is entirely manual, allowing for a rigorous selection of the grapes at perfect ripeness. This method ensures that only the best bunches, free of defects, are used to produce this high-quality wine.

WINEMAKING

The grapes are gently pressed to preserve the aromas and structure of the berries. Fermentation takes place at controlled temperatures to maintain the freshness of the wine and express the complexity of the grape varieties. Malolactic fermentation is done in vats to add roundness and soften the tannins.

AGEING

After fermentation, the wine is aged in stainless steel tanks and oak barrels. This combination allows for the freshness of the fruit to be paired with the structure of the wood. Aging in oak barrels adds a subtle woody and vanilla note, while promoting the development of complex aromas and a beautiful long finish.

SERVING

The Château Mouresse, AOC Côtes de Provence, Rouge should be served at a temperature of 16 to 18°C to fully reveal its complexity and balance.

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

The Château Mouresse, AOC Côtes de Provence, Rouge has a deep ruby red color with violet hues. The nose is rich and complex, revealing aromas of ripe red fruits (cherry, raspberry) combined with spicy notes of black pepper, garrigue, and cedar. On the palate, the wine has a round and fruity attack, followed by a beautiful tannic structure that gives it a velvety texture. The fine, well-integrated tannins are balanced by fresh acidity, making this wine harmonious and elegant. The finish is long, fruity, and slightly spicy, with beautiful persistence.

FOOD PAIRINGS

This red wine pairs perfectly with a wide variety of dishes. It is an excellent match for grilled red meats, stews, or braised dishes. It is also superb with aged cheeses, such as cheddar, brie, or roquefort. For Mediterranean cuisine lovers, it pairs wonderfully with dishes featuring Herbes de Provence, ratatouille, or savory tarts.