



## Red les Mûres AOP

### *Terroir and Yield*

A mixture of chalky clay and rocky soil, with numerous flinty inclusions.

Exposure on moderate and gentle slopes facing the West and Northwest...

Cool climate for the Provence area due to the altitude (360 to 390m).

Yields close to 50hl/ha for this generous vintage!

### *Grape variety*

Grenache noir 40%, Carignan 30%, Syrah 20%, Cinsault 10%.  
Vines are 35 to 60 years old.

### *Harvest and Vinification*

We vinified, as usual, in cement vats – and partially, in open vats with cap-punching.

Fermentation was quite long, we were careful not to let the temperature go above 77°F at the end of the fermentation – and without forcing the extraction!

### *Maturation and Production*

Barrels of 40hl and cement vats. Bottling in June:

- 20,177 bottles
- 310 magnums

### *Tasting*

A deep purple color.

A sustained nose of red fruits, garrigue scents.

Pristine and crisp on the palate, great elegance and purity, perfect tannins. May let the wine age, or drink and enjoyed immediately!

