



RED GUEULE DE LOUP **IGP from Bouches du Rhône**



Terroir and yield

A mixture of chalky clay and rocky soil with numerous flinty inclusions. Exposure on moderate and gentle slopes facing West and Northwest...cool climate for the Provence area!

Altitude 360 to 390 m.

Grape variety

Grenache Noir 80%, Cinsault 10%, Cabernet 10%. 20 to 40 year old Vines.

Harvest and Vinification

The aim of our Gueule de Loup is to offer a simple yet smooth wine, that is between a table wine and a vintage – while staying true to the character of the Roquefort red: fruity, fresh, and colorful ...

Production

Production of 275 hl, around 36,000 bottles and 260 Magnums. Estate bottling in May.

Tasting

Superb garnet color, the nose reveals a cherry bouquet...a pleasant liveliness in the mouth, no need to be thirsty to drink!