

CHATEAU DU CARRUBIER

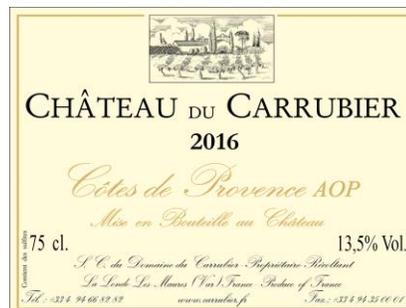
Red

Côtes de Provence

Technical information

Country: France
Region: Provence
Appellation: Côtes de Provence
Grape Variety : Syrah, Grenache, Cabernet
Terroir : Siliceous soil of schistous origin, stonier on the slopes, more sandy in the depressions.

Age of the vines : 20 years



Vinification

The grapes are harvested entirely by hand with on site grape sorting. Stalk stripping and inerting of musts is immediate upon entrance of the grapes into the cellar. Traditional winemaking: Syrah, Grenache and Cabernet-Sauvignon together. Duration of fermentation in vats: about 10 days, at a constantly controlled temperature between 19°C and 26°C.

Tasting notes

This wine is a Ruby red with a deep purple glint, the aroma is elegant and develops tobacco, spice and ripe fruit notes. The tannins are silky and well coated and are sustained by the final liquorice notes.

Wine pairing:

Red and white meats, chickens, guinea fowls, etc.
Cheeses, all.