



AOC Côtes de Provence
Red Wine



Vintage 2019



Terroir

Hillside plot, 60-year-old vine, sandy schist soil.

Harvest

The grapes are harvested manually at polyphenolic maturity.

Vinification

Total crushing and destemming. Cooling of the harvested grapes using dry ice. Pre-fermentation cold maceration. Alcoholic fermentation in temperature-controlled tanks to preserve the fruity flavors. One-week post-fermentation maceration. Separation of free-run juice and press wine during racking. Malolactic fermentation in oak tanks. Aging for 18 months in oak barrels (1/3 new oak barrels, 2/3 barrels of 1 or 2 previous wines).

Tasting Note

A deep ruby color with purple reflections sets the tone for this intense wine. The nose is powerful and elegant, revealing aromas of black cherry, black pepper, and wild herbs. The palate is generous and well-structured with refined tannins and a balance of black fruit (cherries) and spice. The finish is long and harmonious, leaving a lasting impression.

Pairings

The Sublime Rouge is a wine for hearty dishes. A beautiful day accompanied by rich and savory red meats served with roasted vegetables will make the perfect pairing. Hard cheeses will enhance its spicy notes and harmonious palate.

Appellation

*AOC - Appellation d'Origine Contrôlée
Côtes de Provence*

Vintage

2019

Grape Varieties

80% Syrah, 20% Grenache

Profile

Body Light ●●●●● Intense
Acidity Low ●●●●○ High
Sweetness Dry ●○○○○ Sweet

Primary Flavors



Service Temperature

18° - 20°C

Availability

75cl

Alcohol Content

13,5 % Alc./Vol.

