



AOC Côtes de Provence  
Red Wine



Vintage 2020



## Terroir

*Parcel of hillsides, sandy schist.*

## Harvest

*The grapes are harvested at polyphenolic maturity.*

## Vinification

*Crushing and complete destemming of the grapes. Cooling of the harvested grapes using dry ice. Cold pre-fermentation maceration. Alcoholic fermentation in temperature-controlled vats to preserve the fruity aromas. One-week post-fermentation maceration. Separation of the juice from the must during pressing. Malolactic fermentation in stainless steel vats for 18 months.*

## Tasting Note

*A deep ruby red robe with violet reflections. Elegant and fragrant on the nose, with delightful aromas of black fruits and delicate hints of mint. The palate is fresh and crisp, bursting with fruit and well-balanced.*

## Pairings

*A delicate and generous cuisine such as Italian cuisine will perfectly accompany the black fruit flavors of Tropez Rouge. As an aperitif, it blends ideally with various charcuteries, Spanish tapas, and hard cheeses.*

## Appellation

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

## Vintage

*2020*

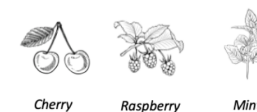
## Grape varieties

*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

*14 % Alc./Vol.*

