



CUVEE « EXPERIENCE »

ROUGE—2022

I.G.P. VIN DE PAYS DU VAR (75 cl)

AN EXPERIENCE TO SHARE...

Delicacy and freshness

VINIFICATION AND AGING

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m. Harvesting is done mechanically during at night between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring the grapes very quickly at pressing. The skin maceration is rapid: from 3 to 6 maximum hours for grenaches and 1 hour for syrah for example.

The settling is carried out cold (between 8 and 12 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 14 ° C and then thermoregulated between 16 and 18 ° C for about 10 days. We then proceed to aging on fine lees in stainless steel and concrete tanks for 2 months. All tanks are then racked and filtered at the end of December.

Blends are carried out studiously in early January and the wine is ready to tasting around February 15.

BLENDING

40% Syrah—30% Merlot—30% Marselan
Blend of fresh wine (30%) and wine aged in oak barrels (70%)
for 12 months

TASTING

Color: intense garnet color with bright tends

Nose: fresh red fruits: crushed strawberries and currants
with subtle spice notes

Palate: juicy and generous with notes of gourmet black
fruits (cassis) and sweet spices (liquorice)

Roundness of tannins

The finish is soft and greedy

TO DRINK WITH

This wine will fully flourish on grilled meats, sun
vegetables and at the end of the meal on cheeses..
Some ideas: grilled beef rib, ratatouille or rabbit pie
with hazelnuts

It is recommended to be served slightly fresh (18°)
to better highlight its fruit notes.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540