DOMAINE SAINT MITRE
PROVENCE

CUVEE « CLOS MADON » ROUGE - 2014

A.O.P. COTEAUX VAROIS EN PROVENCE (75 cl)

VINIFICATION AND AGING

Clay limestone soil.
Mechanical harvest. Maceration and cold fermentation for 15 days with winding twice a day.
Alcoholic fermentation started at 15 ° C and thermoregulation between 16 and 18 ° C.
Aging in oak barrels for 10 months.

BLENDING

80% syrah – 20% grenache

TASTING

Color: deep ruby

Nose: red and black fruit, smoky and oaky, powerful.

Palate: expressive and generous, fruity and spicy, melted tannins, a touch of vanilla.

TO DRINK WITH

This wine will thrive fully on grilled meat, a rabbit with olives or on a duck with figs.
Drink now or in 5 years.

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

1782 chemin de Saint Mitre—83470 Saint Maximin la Sainte Baume T. + 33 (0)4 94 78 07 54
virginie@domainesaintmitre.com— www.domainesaintmitre.com