

<u>Château de l'Aumérade Cru Classé</u> Pierrefeu du Var



Sully red 2019Wine for Gastronomy

APPELLATION: Côtes de Provence AOP Cru Classé

Bottled at the castle

GRAPE VARIETIES: 54% Syrah, 46% Grenache

VINTAGE: 2019 **DEGREE:** 14.5 % Vol.

TERROIR: The estate jewel: 740 acres including 200 acres of Cru

Classé land in Côtes-de-Provence's 'Golden Triangle', on a vast plain with a spicy and mineral clay-limestone terroir.

VINIFICATION:

Red grapes are hand-harvested. After destemming, the grapes are macerated between 20 and 30° for 8 to 25 days, with frequent pumping. Then, they undergo malolactic fermentation in conrete vats. For this cuvée, 50% of ageing takes place in a second-fill barrel.

HISTORY:

This "cuvée" was created as a tribute to the Duke of Sully, Prime Minister of King Henry IV of France, who planted the first blackberry bush in France in 1594 as well as the magnificent plane trees which adorn the gardens. He also introduced our vineyards to the French Court.

TASTING:

The pretty sustained red colour unveils a nose whith notes of red fruits and spices. The attack in the mouth is silky thanks to the tannins which clothe the palate. They are endorsed by a well present acidity which confers on this wine balance and testimony of a very fine aging potential. The dominating aromas are strawberry and black currant. For amateurs of robust, full-bodied and slightly raspy wines it is advised to taste this wine as quickly as possible. However keeping from 5 to 8 years will smooth the tanins.

PRESENTATION:

The wine is presented in the Bordeaux bottle « Bamboo » of 75 cl. Its label with clean lines and colors will seduce you to the eyes and to the touch by its technicality.

The bottles are packaged in cartons of six in a horizontal position. Box of 6 bottles - Palet of 480 bottles

AWARDS:

2022: Gold medal at Concours Général Agricole de Paris and Silver medal at Brignoles Trade Fair Contest

2017 : Bronze medal at Decanter Asia Wine Awards 89/100.

SUSTAINABLE AGRICULTURE