


The Château's second label Rouge 2020

Côtes de Provence AOP, bottled at the castle
Pierrefeu-du-Var



 **GRAPE VARIETIES:** 74% Syrah, 26% Grenache

 **DEGREE:** 13°5

 **TERROIR:**

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:**

Harvested mechanically, aside from some hand-harvested plots, the grapes are destemmed and macerated for 8-25 days at 20-30°C, with frequent capping and pumping-over. They then undergo malolactic fermentation and are aged for 12 months in concrete vats.

 **TASTING:**

The wonderfully light red is characterised by hints of herby garrigue and red berry fruits. This moreish wine can be enjoyed immediately.

 **LOGISTICS:**

For the 75 cl: palet of 750 bottles - 125 boxes of 6 bottles.

The wine is presented in a 75 cl Bordeaux « Elégance » bottle with screw cap.