



# B

## CREATION LA GRANDE BAUQUIERE

AOP Côtes de Provence

**GRAPE VARIETIES :**

Grenache (55%), Syrah (45%) ? Carignan (5%)

**TERROIR :**

The vines are set on a deep ground local made from limestone, argillaceous sandstone, and old alluvium with gravel; an appropriate mix to develop great wines.

**HARVEST :**

Terroir selection from old vines, aged of 35 years and harvested by hand at best maturation.

**VINIFICATION :**

Separate vinification grape variety by grape variety.  
3 weeks of vatting with regular winding to extract the material.  
Malo lactic fermentation done.  
Aging and blending.

**AGING :**

in vat.

Commentaires de dégustation :

Appearance: ruby color with purplish reflections

Nose: first nose of ripe red fruits, blackcurrant, currant, which then opens with notes of sweet spices, cinnamon, and garrigue, rosemary.

Mouth: Supple on the palate on the fruity palate and evolves towards a tender and balanced structure, with a fresh finish on peppery notes of Sichuan.

**SERVICE :**

The discreet woodiness linked to aging in partial wood allows this red Côtes de Provence to perfectly accommodate your moments of conviviality; to taste with a leg of lamb with small vegetables or with your grilled meats with Provence herbs.  
Ideal serving temperature: 18°C.

