



DOMAINE
La Grande Bauquière

MOMENT INATTENDU

AOP Côtes de Provence

GRAPE VARIETIES :

Grenache (20%), Syrah (80%)

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.

TASTING NOTES :

Eye : ruby robe with violet hints

Nose : expressive first nose of red fruits, opening on sweet spices.

Mouth : souple attack on the fruit, then sweet and balanced structure, fresh finale.

SEVRICE COUCNIL

Will perfectly go with sharing moments and provençal meals, grilles meats, and chocolate deserts.

Ideal temperature of service : 12°

