



## *Côtes de Provence Rouge*



### *Reward*

#### **Millésime 2012**

Gilbert & Gaillard 2015 :  
87/100

### *Presentation*

**Variety:** Syrah (70%), Grenache (30%)

**Ageing potential:** drinking now, but can wait for between 4 to 7 years

**Serving temperature:** 14 °C

**Tasting notes:** A deep purple robe, young. An agreeable nose, ripe, redcurrants, a floral element, a touch of pepper. On the mouth its elegance shows through along with its svelteness, its tension and an attractive rich peppery character, with a hint of greenness. A convincing blend, needs a bit of time.

**Pairing:** Meats in sauce, cheese.

### *Technical details*

The Côtes de Provence 'Château des Vingtinières' from Domaine Patrice Moreux comes from 35 hectares with a single tenant, situated on the Permian plateau of the 'Valley des Maures', at the heart of the A.O.C. and is favoured by low yields, and a soil of clay, sand and a rocky sub-soil. The combination of this delicate terroir with the dry and sunny weather gives us wines that are elegant, lively and have a persistent finish.

**Variety:** Syrah (70%), Grenache (30%)

**Localisation:** Le Cannet des maures

**Production:** 11 000 bottles a year

**Viticultural practices:** limited intervention. The earth is ploughed, the only fertilizer used is organic and only when necessary. Manual harvesting.

**Vinification:** We harvest only in the morning, 'when it's fresh', to avoid the grapes oxidising. After de-stemming the wine is pneumatically pressed.



Spontaneous fermentation with natural yeasts from the grapes. Aged 75% in INOX tanks with temperature control, and 25% in 5 year oak. 100% malolactic fermentation. Blended just before bottling.

**Terroir:** clay, sand and a rocky sub-soil.

**Vine age:** 30 years

**Plantation density:** 6500 vines per HA.