



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.

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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.