



## Cuvée B

AOP Coteaux d'Aix-en-Provence

Red

75cL & 150cL



**Grape Varieties** : Grenache Noir (65%), Syrah (30%), Cabernet Sauvignon (5%)



**Wine-growing process** : We work our soils in the respect of the environment : plowing is done by horses, natural protection of the vines, manual harvesting.

A big part of the grapes used are harvested in a plot which was planted 59 years ago.



**Wine-making process** : Harvest is done early in the morning, the grapes are placed in a cool room overnight, they then cold-macerate for 3 weeks, with gentle extraction.

Barrel maturing : 12 months.

**Annual Production** : 3 000 75cL bottles & 300 150cL bottles.



**Tasting** : Deep black cherry color.

Nose expressing powerful still fine notes of blackberry, forest and spices.

Mouth revealing full, fresh, spicy and sour cherry notes evolving in soft tannins and a tender acidity with notes of pepper, spices and menthol.

To be consumed within 7 years.

**To be served at 12-15°C/54-59°F.**

**Alc. 14%**

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