

# Haut Salettes Red


**Region** : Provence Var

**Grape Variety** : Mourvèdre 60%, Counoise 30%, Rolle 10%

**Appellation** : IGP Méditerranée



## The wine and the vineyard

- Soil : marl and limestone
- Organic farming 
- Haut Salettes red is a shortly macerated wine. This winemaking process allows the fruit to delicately infuse the wine. We limit human intervention to preserve the grapes rawness. The wine is then aged in truncated cone-shaped vats for 6 months, which softens the tannins for better drinkability.
- The wine is very little sulfited
- Bottled at the Château



## Wine tasting

**Colour** : A clear and bright colour that shows the youth and freshness of this spring wine

**Nose** : Red fruits explosion supported by eucalyptus and clove notes

**Flavour** : Supple and fruity, starts with cherry, finishes on a spicy white pepper note



## Tasting advice

**Serving temperature** : 16° C

**Food and wine pairing** : A delight with vitello tonnato and also appreciated as an aperitif

**Ageing potential** : 10 years



## WINE CHARACTER

Complex  6/10

Persistent  6/10

Fruity  8/10

Tannic  4/10