

# Château Salettes Cayenne

*Exceptional vintage*

**Region** : Provence Var

**Cépages** : Mourvèdre 95%, Syrah 5%

**Appellation** : AOP Bandol



## The wine and the vineyard

- Made from our oldest plots of Mourvèdre, clay and limestone soil
- Exceptional vintage produced only in certain years
- The bunches of grapes are harvested by hand and taken to the cellar in crates. They are then destemmed and crushed. Then comes the alcoholic fermentation followed by a malolactic fermentation in truncated cone-shaped vats.
- Aged 24 months at least in oak foudre.
- Bottled at the Château



## Wine tasting

**Colour** : Deep black colour

**Nose** : Reveals notes of black fruits and spices with a very mineral side (smoked, roasted)

**Flavour** : Gourmet, silky tannins, a nice balance and a superb mineral finish



## Tasting advice

**Serving temperature** : 18° C

**Food and wine pairing** : A delight with simmered dishes such as wild boar stew

**Ageing potential** : 25 years

## WINE CHARACTER

Complex  9/10

Persistent  8/10

Fruity  8/10

Tannic  9/10