

# Château Salettes Red

**Region** : Provence Var

**Grape variety** : Mourvèdre 80%, Grenache 15%, Syrah 5%

**Appellation** : AOP Bandol



## The wine and the vineyard

- Terrace farming, south-facing plots with clay-limestone soil
- Organic farming certified Ecocert since 2018.
- 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. The vinification is completed by a 18 months ageing in oak foudre.
- Bottling done at the Château



## Wine tasting

**Colour** : Garnet red

**Nose** : Develops aromas of black fruits (blackberry, blackcurrant), supported by spicy notes

**Flavour** : Greediness, energy, the slender tannins reveal the youth of this wine with a beautiful potential of guard.



## Tasting advice

**Serving temperature** : 18° C

**Food and wine pairing** : Roasted or grilled meats

**Ageing potential** : 25 years



## WINE CHARACTER

Complex  8/10

Persistent  9/10

Fruity  8/10

Tannic  9/10