

Haut Salettes Red

Region : Provence Var

Grape Variety : Cinsault 60%, Carignan 20%, Counoise 20%

Appellation : IGP Méditerranée



The wine and the vineyard

- Soil : marl and limestone
- Organic farming, organic wine certified Ecocert since 2018.
- Haut Salettes red is a shortly macerated wine. This winemaking process allows the fruit to delicately infuse the wine. 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 : Light, supple and fruity.



Tasting advice

Serving temperature : Chilled service

Food and wine pairing : Aperitif, sea food, poultry

Ageing potential : 2 years

WINE CHARACTER

Complex 6/10

Persistent 6/10

Fruity 8/10

Tannic 4/10