

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
- Integrated farming, organic wine 
- 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.
- Unfined and unfiltered wine
- 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