

LA CHAPELLE

Côteaux d'Aix-en-Provence

2017

GRAPES

50 % Grenache noir 30 % Cabernet Sauvignon 20 % Svrah

AGE OF THE VINES

Grenache noir: 63 years old, driven in a goblet Cabernet Sauvignon: 48 years old in Cordon de Royat Syrah: 8 years grown in Cordon de Royat

VINIFICATION

Manual harvesting, double sorting, destemming and fermentation of Cabernet and Grenache, vinification in whole bunches and fermentation alcoholic Syrah and aging 24 months.

TASTING NOTE

Our terroir is fully revealed in this cuvée. This round wine and complex offers us notes of very intense red and black fruits, enhanced by a delicate hint of chocolate. It is advisable to ventilate it before tasting in order to fully appreciate the aromas. This wine has aging potential. Its tannic structure allows you to forget about it 8-10 years in your cellar. He has a nice balance and does not have to be ashamed in front of wines from the Côtes du Rhône or Bordeaux.

Ideal with dishes in sauce, ratatouille or even cheeses with hard pasta (comté type). It will also know how to sublimate your desserts chocolate.

CHATEAU DE LA GAUDE