



CUVÉE
HORTENSE
2018



CHATEAU DE LA GAUDE
AIX EN PROVENCE

HORTENSE

Côteaux d'Aix-en-Provence

2018

VARIETIES

60 % Grenache noir

15 % Cabernet Sauvignon

25 % Syrah

AGE OF THE GRAPEVINES

Grenache noir : 63 years led in gobelet

Cabernet Sauvignon : 48 ans led in cordon de Royat

Syrah : 8 ans led in cordon de Royat

VINIFICATION

Manual harvest in early morning, double sorting, fermentation of Cabernet and Grenache seeded while Syrah with whole grapes, raised 12 months in concrete vat and barrels.

TASTING NOTES

This round wine offers red and black fruits, delicate and gourmet notes. Thanks to the underground galleries flowing under our grenache plots, this cuvee is keeps some freshness. Though you can taste it now, Hortense may be kept between 5 to 8 years in your cellar.

SERVING SUGGESTION

It goes well with a duck breast as well as creamy cheeses, but also with desserts like a red fruits crumble or chocolate pie.

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