

VIGNERET



CÔTES DE PROVENCE A.O.P RED

CLIMATE / TERROIR

The AOP Côtes de Provence Terroir is laid out in terraces call «restanques» between the sea and mountains, enjoying maximum exposure to the sun, occasionally softened by sea breezes and the Mistral. It's in this natural amphitheatre between Sanary and St Cyr, that the vineyard of Domaine Vigneret gain the full benefit of this outstanding geographical situation.

Terroir : Clay-and-limestone made up of white stone terraces.

GRAPE VARIETIES / YIELD

Mourvèdre 60% - Grenache 40%

Yields are : 33 hl per hectare.

Alcoholic strength : 14°

VINIFICATION

The ripe grapes are picked and sorted by hand, they undergo a total scratch. The alcoholic fermentation is at a temperature of 30° and macerated is about 15 days. After malolactic fermentation, the wine be housed in stainless steel tanks for a period of 6 to 12 months, and High in barrels for 6 months.

WINE PAIRING

Ideal for meal with friends, a subtle wine, lightly oaked,
perfect with grilled meats and red meats.

Serve between 16 and 18°.

