

Red 2007



Degree 13,20 % vol.

Total Acidity : 3,52 g/l

pH : 3,60

CHATEAU DE POURCIEUX

Côtes de Provence

Stock - A "classic" cuvée derived from a blend dominated by syrah and complemented by grenache and cabernet. Our aim : to produce a wine characterized by its "fruit" and the discreet presence of tannin.... enjoyable while still young, and deeply rewarding with age.

Soil - Chalky, gravelly, clay, with terraced southern exposure.

Climate : Mediterranean, tempered by regional factors : altitude 300 metres, and the proximity of the Sainte-Victoire massif which shelters it from the intrusive chill of the Mistral (wind) on its path from the Alps to the Mediterranean.

Yield - Normal for our locality : between 40 and 45 hectolitres per hectare.

Harvesting - Mechanical using a Braud 2420 harvester equipped with the latest articulated harvesting head, equally respectful of vine and grape.

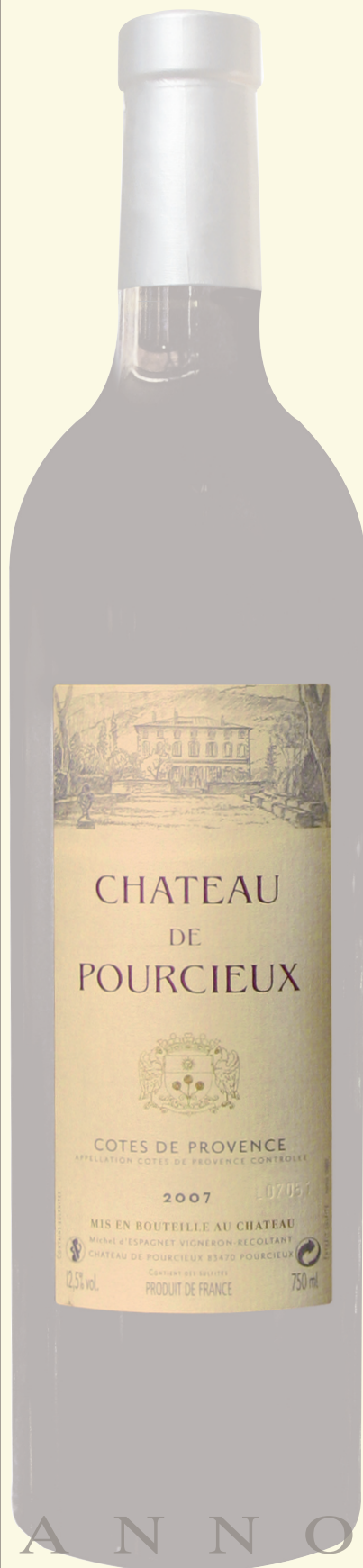
Vinification - As customary for red wines: twelve days' alcoholic fermentation and daily fortifying in order to eliminate colored matter and anthocyanins. A temperature between 25° C and 30° C is maintained and followed by racking and pressing. The latter is partially re-integrated with the drippings. (bleeding). Mololactic fermentation is scheduled between November and December.

Maturation - In vats, pending bottling a year later.

Tasting commentary submitted by our oenologist, Bernadette Tourrel.

This wine has a garnet red robe with ruby highlights. With its powerful and refined nose this wine suggests extracts of cassis, blackberry, and blueberry with the emancipation of Provence fragrances. At midpalate, it offers a beautiful structure with elegance and still firm tannins. It is a generous wine, with an abundant and continued sensation, highlighted by notes of white pepper and ginger which give an overall impression of freshness in the finish. A wine typical of the Sainte-Victoire locality.

Observations - To be relished with red meats, delicatessen, or a fine selection of cheeses.



A N N O D O M I N I 1 5 1 9