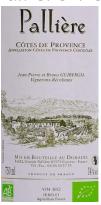




Côtes de Provence AOC

'Pallière' Red





Certified organic wine, FR-BIO-01.



The vineyard:

The Pallière domain, situated in the heart of Provence, boasts 30 hectares of 'Côtes de Provence AOC' classified vines. These vines benefit from the vineyard's assets, an exceptional microclimate, a privileged sunny climate and very healthy, clay-limestone soil.

Grape varieties: 65% Syrah and 35% Grenache.

Wine making:

Essentially, this wine is produced by a 5 to 10-day maceration in thermo-regulated stainless-steel vats in order to preserve all the aromas.

Tasting notes:

Appearance: Ruby red

Bouquet: A great aromatic complexity, with fruity notes.

Taste: Full-bodied and well-balanced, this wine reveals notes of crystallised fruits.

Serving temperature and food pairings:

Serve between 15°C and 16°C

Serving suggestions: A perfect accompaniment for red meats and cheese.

When to drink:

Ready to drink now. Will keep for 5 years

