



CHÂTEAU

Red Wine 2018

“ *A traditional vinification to fully express the Mediterranean character of the cuvée.* ”

La Martinette's terroir is considered to be one of the most favourable terroirs for excellent Provence red wines. Vine parcels intended for the elaboration of red wines undergo a specific and very attentive care.

BLEND & WINEMAKING PROCESS:

Grapes: Syrah 60%, Cabernet Sauvignon 40%
Alcohol degree: 14%

All grapes are manually harvested and sorted out twice before being put down in tanks. Maceration is led into concrete open truncated-cone tanks. Extraction is made by manual punch-down and pump-over. A post-fermentation maceration is led before drawing off the wine which is then aged 12 months in 500L barrels before its blending and bottling.

SENSORIAL CHARACTERISTICS:

A ruby red colour with garnet glints. An expressive and complex nose with black fruits, leather and spices aromas with menthol hints. The full and intense attack underlies perfectly integrated oaky flavours and smooth tannins. The long and fresh finish highlights the obvious ageing potential.

WINE & FOOD PAIRING:

Perfectly balanced, this wine can be appreciated now or age a few years before admirably pair with a Provence vegetal tian, or a piece of grilled beef with vine stalks and thyme.

LA
MARTINETTE
—· CHÂTEAU ·—