

LA GRANDE PIÈCE RED WINE 2019



LA
MARTINETTE
— · CHÂTEAU · —

La Grande Pièce is only made in years when the vintage is exceptional. A selection of the best grapes to make a great red wine for ageing in Provence.

BLEND & WINEMAKING PROCESS:

GRAPES VARIETIES

Mourvèdre 47% - Cabernet-Sauvignon 26,5% - Syrah 26,5%

ALCOHOL DEGREE

14%

Meticulously harvested by hand, 30% of whole bunches are incorporated into the Syrahs at vatting. Mourvèdres and Cabernets are delicately destemmed. 15 to 25 days of maceration are carried out in raw concrete tulip-shaped vats. During fermentation, extraction is carried out by daily pumping over or manual punching of the cap. After racking, the wines are aged for 12 months in 500L French oak barrels followed by an additional 8 months resting in the same concrete tanks. This wine finally bottled without fining or filtration in the spring of 2021.

SENSORIAL CHARACTERISTICS:

A beautiful color of purple, intense and luminous. The nose harmoniously mixes power and elegance. It reveals a rich aromatic complexity exhaling fragrances of black fruits but also of spices, characteristic of Mourvèdre. Light fresh and floral notes are revealed in this wine. In the mouth, the balance perfectly defines this vintage. A full and ample attack, a refined and generous texture, fine tannins...all of this lingering on an exceptional freshness. A beautiful long finish that reminds us that Mourvèdre is at home in Provence.

WINE & FOOD PAIRING:

This delicate wine will be perfect with a rack of lamb with parsley or a roast pork with maple syrup and herbs. It will also sublimate a filet of beef Rossini with truffle butter.

