

# LA GRANDE PIÈCE RED WINE 2020



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 46% - Cabernet-Sauvignon 32% - Syrah 22%

### 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 18 months resting in the same concrete tanks. The wine is finally bottled without fining or filtration in the spring of 2023.

## 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 finesse perfectly defines this vintage. The attack is elegant and suave, the texture velvety and refined, and the tannins melted because of the long aging in concrete tanks. A beautiful finish, fresh and spiced, reminds us that Mourvèdre is king 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.

