

Cala Rouge 2019

AOC Coteaux Varois en Provence

Syrah 80%, Grenache 20% Alc. 14%



VINEYARD

Selection of vines aged 25 to 30 years
Clayey-limestone soil
Mechanical tillage (shallow tillage and respect for the soil),
organic fumures, annual sowing
Agro-ecological viticulture, converting to organic
Precise green harvesting depending on the vintage



VINIFICATION

Manual harvest

Vibrating sorting table, destemming without crushing Gravity vatting in concrete tank

Pumping over or punching of the cap depending on the stage of fermentation, vatting 2 to 4 weeks

Malolactic fermentation in barrels and tuns with stirring of the lees

Ageing for 14 months in barrels and tuns and ageing in concrete vats



TASTING

Couleur: deep red with purplish highlights

Nez: aromas of sweet spices (anise, clove), followed by notes of

black fruits, peppermint

Bouche: silky attack, supported by a fresh and velvety tannic

structure. Tense finish with persistent aromatics

Accord: good pairing with game or a dish in sauce such as a Daube.

