



APPELLATION : Red Côtes du Rhône, Château Saint Maurice

« Les Parcelles », estate bottled.

BRONZE MEDAL PARIS WINE SHOW 2013

VINTAGE : 2012

ALCOHOL : 14 % by vol

VINIFICATION : Night harvesting, grappes selection, low temperature pellicular maceration, pneumatic pressing process, low temperature of fermentation (less than 25°Celsius) during three weeks. Maturing in stainless steel tanks. Parcel Production 4000 liters/hectare. Vines age : 35 years old.

GRAPE VARIETY : 50% Grenache noir, 10% Cinsaut, 40 % Syrah

SOIL : Rounded pebbled slope, underground of red clay

REASONABLE VINE GROWING

TASTING NOTE AND SERVICE : Red fruits aromas, soft and spicy in the mouth. With red meats, roasted lamb shoulder, porc filet or game. Could be served at 18° celsius

PALETTISATION : 630 btles / euro palettes 6 botles ahead