

RAMEAU D'OR

GOLDEN BOUGH



VINTAGE

2018

REGION

AOP Côtes de Provence

CÉPAGE

Grenache (65%), Syrah (20%) and Cinsault (15%)

CLIMATE

Mediterranean, with warm sunny days and little rain fall during the growing season. Here, the grapevines can expect about 2,800 hours of sun each year! The wind is an integral part of the climate, cooling down the vines and protecting them from humidity-related diseases. The sunshine allows the grapes to reach an optimum level of maturity, while the cooler nights preserve freshness, acidity and enhance the aromatic potential of the varietals.

TERROIR

This wine was crafted from vineyards located in the Var department, in the heart of the Côte de Provence. Vines are located on sunny slopes. Soil and sub-soil are composed of limestone from the Trias and the Jurassic period, with some clay-limestone variation.

PRUNING

Average 30 year old vines, which are pruned according to double Cordon and Gobelet methods. These traditional trainings are employed to reduce yields and improve leaves and grape aeration, protecting them from disease.

WINEMAKING

From 30 year old vines, yielding 50hl/ha. Grapes are night harvested, when temperatures are cooler, to preserve acidity, aromatics and protect the berries from oxidation. Upon arrival to the cellar, grapes are directly pressed at a controlled temperature of 10/15° C. Only the premium juices from the first press are used. Fermentation occurs at a low temperature of 12/15°C. The process is managed under an inert atmosphere, using nitrogen to avoid oxidation and to preserve wine colour and aromatic potential. The wine remains on fine lees at least 5 months prior to bottling.

TASTING NOTE

Very pale with just a hint of peachy blush. On the nose, intensely floral with spicetinged berries; on the palate it has a lovely density, laden with white peach, rose petals and grapefruit rind. Striking a delicate balance between fruit weight, lip smacking mineral acidity and taut, spicy fine-grained tannin - this is the Provence we know and love - tres elegant and long.

ANALYSIS

ALC: 13%

PH: 3.52

ACID: 3.3 g/l

SUGAR: 1.1 g/l