



Vin de Pays Vaucluse Red – *Cuvée Mathilde*

SOILS

Alluvial plain

GRAPE VARIETIES

Merlot, Syrah, Grenache, Marselan and Caladoc

WINEMAKING

After harvesting, the grapes are 100% de-stemmed and then crushed. Classic short vinification of 7 to 8 days with a very light extraction where the juice is pumped over the skins once per day. Fermentation at a moderate temperature (28/30°C max) to preserve fruitiness. The juice is then racked off and blended before a short maturation in vats.

TASTING NOTE

A deep ruby red with a pale purple hue. On the nose the freshness comes to the fore, followed by notes of liquorice, blueberry, blackberry, grey pepper and cocoa bean. Easy to drink, with a delicate structure and balanced acidity on the finish.

FOOD AND WINE PAIRING

This wine is perfect for a summer barbeque.

CELLARING

Drink now and within 2 to 3 years.

SERVING

Serve at 17°C.

AWARDS

2020 : Gold Medal at National Competition of IGP 2021

