

CHATEAU DE POURCIEUX

A.O.C. COTES DE PROVENCE

RED 2015



STOCK : A «classic » cuvée derived from a blend dominated by syrah and complemented by grenache and cabernet. Our aim : to produce a wine characterized by its fruit and the discreet presence of tannin ... enjoyable while still young and deeply rewarding with age.

SOIL : Chalky, gravelly, clay, with terraced southern exposure.

CLIMATE: Mediterranean, tempered by regional factors : altitude 300 meters and the proximity of the Sainte-Victoire mountain which shelters it from the intrusive chill of the Mistral (wind) on its way from the Alps to the Mediterranean.

YIELD : Normal for our locality, between 40 and 45 hectoliters per hectare.

HARVESTING : Mechanical using a Braud 2420 harvester equipped with the latest articulated harvesting head, equally respectful of the fruit and the vine.

VINIFICATION : As customary for red wines : twelve days' alcoholic fermentation and daily « fortifying » in order to eliminate colored matter and anthocyanins. A temperature between 25° C and 30° C is maintained and followed by racking and pressing. The latter is partially re-integrated with the drippings (bleeding). Mololactic fermentation is scheduled between November and December.

MATURATION : In vats pending bottling

TASTING COMMENTARY : submitted by our œnologist, Bernadette Tourrel.

This wine has a garnet red robe with purples nuances. The beautiful intensity of the nose announces the flavors of cinnamon, white pepper, ginger – notes of jammed red fruits – cassis, raspberry and a hint of roasted beans. On the palate, an elegant and already yielding tannin provides balance and structure. Notes of red fruit, sweet and roasted spices are present and ensure a rich and elegant finale. Generous and persistent this wine is to be relished with a loin of lamb, a filet of beef, a steaklet of duck (magret de canard) ...

ANALYSES : Degree % vol: 13,5 Total acidity : 3,07 g/l PH: 3,59