

CHÂTEAU D'AQUERIA

Tavel Château d'Aqueria

Grape varieties:

Grenache (50%), Syrah (20%), Clairette (10%), Mourvedre (10%), Cinsault (5%), Bourboulenc (5%).

Terroir: Clayey-sandy hillsides.

Average Yield: 38 hl/hectare.

Vinification:

Each grape variety is carefully destemmed and chilled prior to vatting. Varieties are then blended two by two during the 12 to 24-hour maceration phase, enhancing the aromatic complexity. Once the colour is obtained, the entire tank is bled and the marcs are pressed at length to then go into the free-run wine. Then fermentation begins, in temperature-controlled tanks for 15 days.

Maturing: 6 months in stainless and concrete tanks.

Tasting notes:

Intense ruby robe with brilliant glints.

Elegant, complex nose with notes of red fruit (raspberry, wild strawberry, pomegranate) mingling with spice.

Lovely, elegant structure where the aromas of red fruit and spice are found again and persist through to the remarkably fresh finish.

Serving temperature: 12 to 14°C.

When to drink:

Ready to drink, and ready for 1 to 3 years of cellaring, even longer for those who love complexity.

Food/wine pairing suggestions:

Red snapper on a bed of tapenade, Bouillabaisse, monkfish curry, chicken in coconut milk, grilled lamb with herbes de Provence, scallops.

