



## CUVÉE G

### AOP Côtes de Provence red

**Varietals:** 80% Syrah, 20% Cabernet Sauvignon.

Our grapes are carefully harvested by hand with a smile!

**Soil:** 'La Daby' (Le Beausset). Clay-limestone soil, hillside plots, cultivated in terraces.

**Vinification:** A long maceration, followed by a 30-day fermentation at controlled temperatures, with regular pumping over. The malolactic fermentation finishes the vinification. The wine is aged for 8 to 10 months in oak barrels and amphoras.

*The first vintage of the domain. A mineral signature of our savoir-faire, the Gueissard touch! Available in white, rosé and red. A straightforward, deep wine. A perfect balance of aromatic freshness and a well-rounded, long finish. In red, the Syrah brings a peppery power, the Cabernet Sauvignon a classy freshness.... Our wine is made with a sustained, controlled extraction yielding a beautiful distinctiveness, rich in red fruits. Softened by ageing in half-oak muids and in amphoras, the tannins refine with age.*

*Bottled at the estate, according to the lunar calendar.*

**Taste:** The robe is a very intense red with purple reflections.

The nose is a concentrated mix of spices and red fruits.

Confirming the nose, the mouth is powerful, structured, ample and very long.

When to open a bottle: Now, after aeration, and for more complex sensations, wait 3 to 5 years.

**Food pairing:** The complex aromatic intensity responds well to braised beef rib and to all simply grilled meats in general. Also, delicate rougails or Provençal vegetable tians.

Don't forget to serve it to accompany sheep cheese and Roquefort. And all chocolate desserts...

**Serving temperature:** 18 to 20°C

**Aging potential:** 10 to 15 years.