



LES PAPILLES

AOP Côtes de Provence red

Varietals: 40% Syrah, 40% Cinsault, 20 % Grenache.

Our grapes are carefully harvested by hand with a smile!

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

Vinification: A cold maceration in order to privilege the aromas of fresh fruits and give a flexible structure. The fermentation is short to keep it easy to drink; the wine is matured in tanks for 7 to 9 months.

The Les Papilles cuvée is synonymous with pleasure, both fruity and gourmet. Born from our will to bring lightness and conviviality together with great quality. A crisp release of fruit, with acidulous notes. A mosaic of flavors in connection with our different grape varieties and soils, as depicted on the label.

A vintage that has the eccentricity of youth. From our young vines, harvested by hand; the Syrah, Cinsault and Grenache are vinified together. Bottled at the domain, according to the lunar calendar.

Taste: The robe is purple red, bright and limpid.

The aroma is generous in red fruits, with notes of black currant, raspberry and blueberry.

The mouth, like the nose, is elegant, supple, gourmet and fresh. The tannins are refined.

When to open a bottle: Ready to drink.

Food pairing: As an aperitif, served slightly chilled with a charcuterie board. Or, next to a parmesan shortbread with purple artichokes or even with a rack of lamb with thyme.

Serving temperature: 16 to 18°C, slightly chilled in summer.

Aging potential: 5 years.