

AOP Cotes de Provence Red Signature RJ 2012



Varietal	90 % Mouvedre, 4 % Grenache, 3 % Cabernet , 3 % Syrah
Region	Cotes de Provence
Harvest Method	The grapes are harvested by hand, sustainable.
Vini- fication	Long fermentation in vats
Aging Process	6 months in casks
Aroma	Woody nose with aromas of black currant
Palate	Full and generous on the palate with a fine and delicate finish. It is characterized by young yet silky tannins, with a pleasant persistence of spicy notes.
Food Pairings	Roast lamb , duck , red meat
Serving Temperature	15°-17°C/59°-62°F