



Prieur

## Blend

90 % Grenache  
10 % Cinsault

## Appellation

AOP Côtes de Provence

## Aging

70% old barrels, 30% new barrels  
In barrels and in half-muids  
6 months on fine lees with stirring

## Viticulture

Converting to organic farming  
High Environmental Value  
Mechanical grape harvesting  
Sustainable viticulture

## Tasting

- 👁️ Elegant pale colour with salmon highlights
- 👃 Delicate and complex nose with aromas of exotic fruits
- 👄 Harmonious mouthfeel revealing a velvety and smoky wine
- 🍴 Mediterranean meals or spicy Asian dishes

## Vinification

Direct pressing  
Cold stabulation for 8 days  
Static settling for 1 hour  
Partial fermentation in oak barrels

## Production

15 000 bottles



Terroir: Clay-limestone  
soils



13,5 % Vol



Serving between  
8 et 10°C



Méditerranéen  
Climate



Bottles Type  
75 cl



To be enjoyed  
within 18 months