



Prieur

## Blend

60 % Syrah  
30 % Cabernet-Sauvignon  
10 % Grenache

## Appellation

AOP Côtes de Provence

## Aging

18 months aging in Oak barrels

## Viticulture

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

## Tasting

- 👁 Intense garnet-red colour
- 👃 Powerful and complex nose with aromas of ripe red fruits, undergrowth and hints of leather.
- 👄 Ample and full-bodied wine with silky tannins and good aromatic persistence.
- 🍽 Red meat in sauce, game, winter dishes

## Vinification

Skin maceration for 14 days  
Malolactic fermentation  
Partial fermentation in oak barrels

## Production

15 000 bottles



Terroir: Clay-limestone soils



14 % Vol



Serving between 14 et 16°C



Méditerranéen Climate



Bottles Type 75 cl



To be enjoyed within 4 years