
CÔTES DE PROVENCE ROUGE

Quintessential Provençal grape varieties give this wine a delicate, refined bouquet.



VINEYARD:

Appellation: AOP Côtes de Provence

Terroir: Clay-Limestone hills; cool climate

Altitude: 380 meters

Area: 1.72 hectares

VINIFICATION:

Traditional winemaking of de-stemmed grapes which are very slightly crushed. 20% of the production was aged in oak barrels for 9 months. Individual plot fermentation.

VITICULTURE:

Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes. We are certified HEV (High Environmental Value) by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.



Vintage: 2012

Producer: Domaine Saint Andrieu

Country: France, Provence

Alcohol: 13.5%

Composition:

70% Syrah, 30% Mourvèdre

WINEMAKER NOTES:

This silky red pairs perfectly with grilled meats, herb crusted roast lamb or duck fillet with green pepper sauce. Ready to be enjoyed now or can be kept for 5 to 7 years.

TASTING NOTES:

The palate is balanced and well-rounded with supple tannins and floral notes, underpinned by ripe dark fruit and spicy flavors.

Bottle Size: 750 mL



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

