

Château de l'Aumérade Cru Classé
Pierrefeu du Var

Cuvée Marie-Christine red 2012



"Red of Tradition"

APPELLATION: Côtes de Provence AOC Cru Classé
Bottled at the castle

GRAPE VARIETIES: 45% Syrah, 45% Grenache et 10% Carignan

VINTAGE: 2012 **DEGREE:** 13.5 % Vol.

TERROIR: The estate jewel: 740 acres including 200 acres of Cru Classé land in Côtes-de-Provence's 'Golden Triangle', on a vast plain with a spicy and mineral clay-limestone terroir.

VINIFICATION:
Traditional fermenting of one week. De-stemming, maceration between 25° to 30°c from 8 to 15 days. Malolactic fermentation. Traditional maturing in cement vat.

HISTORY:
Marie-Christine bottle having been inspired with the Gallé Crystal method and which bore the given name of Marie-Christine Fabre-Grimaldi, born that year. Present throughout the world, it represents Provençal elegance and the reputed family name.

TASTING:
Its colour « incarnate velvet » gives a good indication of the concentration of this wine which emits powerful and complex aromas. In the beginning slightly musky, which later change in the nose into fresh notes of ripened cherries. Finally upon aeration warmer notes of spices and liquorice develop. The mouth is dominated by fat with an unctuous attack punctuated with the discreet presence of fine tannins which cover the mouth and gives it body. Ideal with Mediterranean cuisine, an elegant red which can be consumed immediately.

PRESENTATION:
The wine is presented in our special Marie-Christine bottle created out of Emile Gallé frosted glass.
75 cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.
37.5 cl bottle: palet of 840 bottles - 70 boxes of 12 bottles.

ACCORDS:
It is pleasant with all meat dishes, vegetables, and cheeses like Reblochon as well as with fruit pastries.

