



Côtes de Provence

LOCATION : The Côtes de Provence appellation is produced in a large part of the Provençal vineyards and mainly in the Var and Bouches du Rhône "departments".

VINEYARDS AND TERROIR : The three grape varieties which go into this blend are all grown on a Triassic plateau with brown limestone soils.



GRAPE VARIETIES : Grenache (50%) Cinsault (45%) Syrah (5%)

PRODUCTION: The grapes are harvested in the early hours of the morning, destemmed and pressed as soon as they reach the cellars. The juice then goes into vat and is vinified like a white wine, between 16-18°C. The second fermentation is prevented in order to preserve as much freshness as possible. The wine goes into bottle and is released for sale in the spring.



TASTING NOTES:

The wine has a complex nose of mandarin, kumquat and pink grapefruit, accentuated by subtle lemony notes. The palate is smooth and fresh right through to the finish with hints of pink grapefruit.

SERVING AND FOOD PAIRINGS :

Serve chilled (12°C), but not ice-cold, in order to preserve the wine's smooth character and complex bouquet. It will pair perfectly with fish terrine or Provençal charcuterie, and is also great with Asian cuisine due to its subtle citrus overtones.



Grape variety ID Card

Grenache noir : originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

Syrah : as it is not very resistant to the Mistral wind, this grape variety is often trained. It produces highly coloured wines with a beautiful purplish hue, and intense fruit or spice aromas, depending on the appellation. It combines very well with the Grenache, imparting freshness, fruit and tannin to the blend.

Cinsault : this old grape variety possesses large juicy, fruity grapes, ideal for the production of rosé wines. It is primarily used in the blends of Côtes du Rhône, Côte de Provence and Tavel. It produces rosés of great elegance..

The 2015 Vintage.....

After a wet winter and spring, followed by a few showers in June, the vines were able to withstand the extreme summer droughts due to the water reserves. Ripening conditions were optimal with sunny days and cool nights, accompanied by a light Mistral wind. The harvested grapes showed exceptional concentration and balance. 2015 is a great vintage.

Find out more on our website www.lavau.fr

