



# CHÂTEAU LA MOUTTE Red

AOP CÔTES DE PROVENCE - VINTAGE 2019

A wine faithful to its terroir. The expression of the majority Grenache on a great terroir. A powerful and well-balanced wine, with beautiful concentration and richness and a strong potential for evolution. The Château La Moutte vintage offers a festival of olfactory notes and unequalled flavours, which assert its terroir.

## TERROIR

The vineyards are located in close proximity to a natural area of exceptional biological and landscape quality. The eastern gneiss unit constitutes the Saint-Tropez massif with a mixture of gneiss and granitic arenas.

The Château, which slopes gently down to the sea, was the property of the last head of government of Napoleon III, Emile Ollivier, who was married to the daughter of Franz Liszt.

## GRAPE VARIETIES

60% Grenache, 40% Syrah

## ALCOHOL

13,5 %

## 2019 VINTAGE & HARVEST

The grapes harvested in mid-September have small berries with thick skins and a viscous, syrupy pulp to produce musts with high aromatic potential. The low juice yields required precision pressing.

The winery's new facilities - no augers, minimal use of pumps, systematic inerting of presses and vats - make it possible to preserve the aromatic potential of the grapes and the must. The hand-picked bunches are placed in 250 kg crates, which are transported to a cold room for a day or two to form homogeneous batches according to the potential of the parcels. These boxes are transferred to rail-driven wagons. The whole grapes are poured by gravity into a pneumatic press, with inerting as soon as they are filled - minimal oxidation and protection of the aromas of the grape skin.

## WINEMAKING

The hand-picked grapes were placed in crates, kept whole or partially destemmed, then transferred to vat (patented Ganimède®) for pumping over and rack and return. Cold pre-fermentation maceration at 5°C for 8 to 10 days was followed by alcoholic fermentation and maceration lasting 3 to 4 weeks at 20°-25°C. The must cap was continually broken and soaked with juice thanks to gentle pumping over.

Rack and return was performed without pumps and guided by daily tastings to optimise extraction, taking into account the desired tannin-anthocyanin profile of each grape variety and the potential of the vintage.

## WINE AGEING

After devatting, the free run juice and press wines were separated and transferred to 35 or 50hL casks or 400L French oak barrels. Racking and ageing on the lees was performed according to the development of the wines. After ageing in hogsheads or casks for 18 month wine maturation.

## TASTING NOTES

**Colour :** A beautiful purple red colour with ruby highlights.

**Aromas :** The nose reveals aromas of ripe black cherries with notes of blackcurrant liqueur and sweet spice infusion.

**Palate :** The palate is generous, fruity, with silky tannins and a very straight and persistent texture.

Best enjoyed at 15° to 17°

