

BRAVADE Red

AOP CÔTES DE PROVENCE - VINTAGE 2018

This cuvée, dominated by Grenache, gives it structure. It is supported by the emblematic grape varieties of Provence, Mourvèdre and Syrah, giving it aromas of spices and garrigue. Wines of character and pleasure, with fruit.

TERROIR

Clay and sand soils resulting from the degradation of the very old crystalline parent rock (500 million years old), the eastern gneisses of the Saint-Tropez hills formed in the extension of the gneisses and granites of the Maures Massif.

GRAPE VARIETIES

60% Grenache, 25% Syrah, 10% Mourvèdre, 5% Carignan

ALCOHOL

14 %

2018 VINTAGE & HARVEST

The grapes were harvested in the second half of September. The harvest began with the Grenache, then the Syrah. Lastly, the Mourvèdre grape variety, with a little Carignan on over-aged plots.

The grapes are harvested when they are over-ripe in order to reach the phenolic maturity required for extraction, maturation and ageing.

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 12 to 24 months, the Bravade cuvée was carefully blended by a team of oenologists.

TASTING NOTES

Color : Deep black cherry color.

Aromas : Red fruit aromas predominate on the nose, followed by notes of black fruit (blackcurrant, blueberry) and fresh cherry, mingled with spicy and peppery overtones and a hint of vanilla.

Palate : Starts out smooth, full-bodied and fruity, with flavours of kirsch cherries and vanilla, underpinned by silky tannins which pleasantly coat the palate.

An easygoing, fruity wine full of character, with an ageing potential of 4 to 5 years.

Can be enjoyed slightly cooler in summer.

