

BRAVADE Red

AOP CÔTES DE PROVENCE - VINTAGE 2019

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 %

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

TASTING NOTES

Colour : Beautiful black cherry colour with ruby highlights

Aromas : The nose reveals aromas of stewed and spicy black fruit, notes of undergrowth and kirshy scents.

Palate : A beautiful presence in the mouth on the fruit found gives this wine a gourmet pleasure, which seeks the accompanying dish. This wine is both supple and structured with discreet tannins, which give coherence and continuity to the whole wine.

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

Can be enjoyed slightly cooler in summer.

