

# CHÂTEAU LA MOUTTE Red

AOP CÔTES DE PROVENCE - VINTAGE 2018

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

65% Grenache, 35% Syrah

## 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 50L 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

**Color :** Nice intense black cherry red color.

**Aromas :** The nose is powerful and intense with aromas of fresh red fruits (Morello cherries) and an evolution on notes of crushed black fruits.

**Palate :** The mouth is on the concentration of stewed black fruits, with volume, pleasant tannins, a length which continues pleasantly.

Best enjoyed at 15° to 17° with: pigeon "à la provençale", lamb shanks on garrigue herbs, rabbit with summer savory ; or chocolate cake with mango and passion fruit coulis.

