

ULTIMUM Red

AOP CÔTES DE PROVENCE - MILLÉSIME 2017

« The Unusual Cursor ». A polished and concentrated wine that is pleasing to all the senses. An iconic wine with a high expression. Limited release.

TERROIR

A few gardens of vines in the magnificent landscape with very old, sandy-clay soils, which are not very thick and force the roots to sink deep into the rock, gneiss and granite.

GRAPE VARIETIES

40% Grenache, 40% Syrah, 20% Mourvèdre

ALCOHOL

13,5 %

2017 VINTAGE & HARVEST

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

The wines are then matured on fine lees with regular stirring, using scrapers at the bottom of the vat, in order to nourish the wines. These lees (disaggregated yeasts) release the precursors of aromas, which bring volume and fatness to the mouth.

Aged in oak barrels for over 18 months.

TASTING NOTES

Colour : Beautiful black cherry red colour with purple highlights.

Aromas: The nose reveals aromas of black fruit, cocoa beans, green coffee, with a spicy touch of thyme, rosemary and eucalyptus.

Palate: The palate is round and crisp, with aromas of fruit that melt away, and tannins that are well present and give relief.

Beautifully sculpted substance with a strong potential for evolution.

Guardian potential : 10-15 years

Best enjoying at 15° to 17°

