

# PETITE BRAVADE Red

AOP CÔTES DE PROVENCE – non vintage

A wine of immediate pleasure, with a lovely freshness and delicious palate, just like a Tropezian aperitif, convivial and unifying.

## TERROIR

Sandy-clay soils resulting from the erosion of ancient crystalline bedrock (500 million years old), eastern gneisses derived from granites in the hills of Saint-Tropez, and gneisses in the Massif des Maures.

## GRAPE VARIETIES

80 % Grenache, 20 % Syrah

## ALCOHOL

13,5 %

## WINEMAKING

The grapes were harvested both manually (75%) and mechanically (25%). Machine-harvested grapes were transported to a vibrating hopper and placed under inert gas, then the juice was immediately separated from the grapes. The latter were cooled at 5°-6°C, then loaded into inerted pneumatic wine presses. The cuvée is a blend of free run juice (extracted at very low pressure) and first press juice.

The juice was then cold-settled and cold-stabilised at 5°-6°C for 4 to 5 weeks, with permanent stirring thanks to a scraping device at the bottom of the vat. This type of maceration optimises the wine's aromatic complexity by developing aroma precursors.

Alcoholic fermentation was slow, lasting 3 to 4 weeks at temperatures between 14° and 20°C.

## WINE AGEING

The wines remained on the lees after fermentation, with permanent bâtonnage (stirring), while a scraping device at the bottom of the vat helped to "nourish" the wine.

This "cuvée" comes from a few vintages with aging in oak barrels and tuns for 2 to 5 years in order to preserve the freshness of the fruit, the harmony of silky and melted tannins.

## TASTING NOTES

**Color :** Beautiful cherry red color with ruby reflections.

**Aromas :** The Nose is aromatic with notes of stewed red fruits, kirsch cherry with floral and spicy nuances.

**Palate :** The palate is delicious, full of fruit, generous with silky, slippery tannins which cover the palate in an airy and delicious way.

## WINE & FOOD PAIRING

Tuna tataki, Niçoise stew, Pork tenderloins with pineapple, duck blanquette, Osso Bucco, Stuffed guinea fowl, Ratatouille, Basquaise tart, Petits stuffed, Banon de Provence, Pélardon.

