

ÉLOIRE

PROVENCE

ÉLOIRE - La Réserve

THE DOMAINE

Located in the Golden Triangle (Cuers, Puget-Ville, Pierrefeu), the vineyard produces top-quality Côtes de Provence wines. The red clay-sandy soils yield balanced, ripe grapes, grown with eco-friendly practices. The Mediterranean climate and Mistral winds minimize phytosanitary pressures, reducing treatments.

APPELLATION

AOP Côtes de Provence

TERROIR

Limestone and red clays

GRAPE VARIETIES

Grenache (70%) Cinsault (30%)

VINIFICATION

Harvesting occurs at night, from 4 a.m. to 9 a.m., to preserve the grapes' aromas. Each plot is monitored weekly for perfect ripeness. The grapes are directly pressed, fermented at low temperatures, and aged on fine lees for added richness and complexity.

ANALYTICAL VALUES

12,5% ABV

< 2g/L sugar

TASTING NOTES

A delicate pale pink with ruby highlights. The nose is rich and spicy, with hints of red berries. On the palate, it's smooth and harmonious, leading to a precise peppery finish.

FOOD PAIRING

Pairs perfectly with spicy dishes, grilled fish, or a barbecue. Serve at 9°C.

CONDITIONS

Bottle sizes - 75cl

Carton: 6 bottles

72 Cartons per palett

