

# WINE DESCRIPTION

## CHÂTEAU DES BORMETTES "INSTINCT PARCELLAIRE AURÉLIEN"

APPELLATION CÔTES DE PROVENCE PROTÉGÉE



More distinctively than others, some of our vineyard plots bring out the personality of the vintage year and the character of our schist terroir. We thus followed our instinct in 2015 to harvest and vinify separately the "Aurélien" plot—named after the owner's younger son who personally took part in the hard work involved in planting it in 1994. Planted with a majority of Syrah grapes, these rolling hillsides with stony soil are bordered with towering umbrella pines; they yield a limited but remarkably regular crop of small, decidedly flavoured grapes maintaining a surprising balance in spite of a dry year.

### Winemaking :

Harvest took place in mid-September 2015, just before the first rainstorms of a so far very dry vintage. De-stemmed and partially pressed, the crop macerated in a concrete tank for nearly a month—with a single délestage (rack-and-return) and frequent pump-overs. Only free-run juice was then patiently matured until December of the next year (still in the same concrete tank). Without prior fining, the wine was only very lightly filtered when bottled on December 8, 2016. 6,015 bottles and 102 magnums were produced.

### Wine Tasting :

With a dark robe, this wine reveals subtle aromas of herby guarrigue, black fruit and pepper, while captivating notes of violet are released with airing. Both smooth and fresh, it coats your palate with silky tannins, adding intense flavours with notes of cherry, liquorice and stony soil. With very fine tannins, supple and mineral, this wine is a purebred Provencal with a fresh and mouth-watering finish.

This vin de garde may also be appreciated in its youth, after long decanting between 16 and 18 degrees Celsius, to be served with strong flavoured grilled meats or dishes - especially tuna steaks -, duck with olives, traditional steak tartare or pressed cheese.



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LA LONDE LES MAURES