

WINE DESCRIPTION

CHÂTEAU DES BORMETTES "INSTINCT PARCELLAIRE LA FONDERIE"

APPELLATION CÔTES DE PROVENCE PROTÉGÉE



Grape Varieties :

Mourvèdre 99%

Grenache 1%

Winemaking : Traditional

Aging : 15 month in concrete tank then Inox and 3% of all the blending in a 1 year used oak

Wine Tasting : With its dark robe, Instinct Parcellaire has beautiful notes of black fruit and spices. In the mouth, it's smooth, fresh and mineral. We can « feel » Provence and its awesome flavours !

Aging Potential : 10 years, maybe even more !

Wine Pairing : Lamb chops with mint sauce, Sirloin tips, Bœuf bourguignon, Comté cheese

Service Temperature : 16-18 degrés



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LA FONDERIE LES MAURES