



CHÂTEAU DES BORMETTES

CÔTE & MER RED

AOP Côtes de Provence 2022

FROM THE VINEYARD

Geographical location

80% lowlands / 20% hillsides

Soils

Sand / Schist / Clay

Average age of the vines

16 years

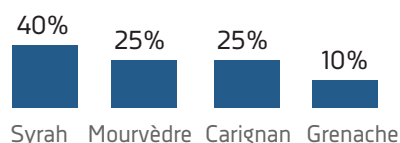


Recognition of quality

☐ HEV 3

TO THE CELLAR

Grape varieties



Alcohol by volume

13,5%

Winemaking process

100% stainless steel vats

Maturing

Stainless steel vats / 5 months

Production

11,200 bottles

TO THE CONSUMER



Flavor profile

Fruity
Fresh
Palatable
Easy to drink



When to serve ?

Aperitifs
BBQS
Picnics
Dinner with friends



Wine tasting

Its light burlat cherry robe and expressive bouquet give this wine its unique identity, one that reveals generous aromas of ripe red berries and mild spices. On the palate, we discover pleasant notes of strawberry, cherry and prunes, and a lovely smooth tannin structure. A versatile wine you'll enjoy slightly chilled for an aperitif or light-hearted lunch!

Serving temperature Aging potential

10 to 12 degrees °C

2 years / 3 years for the inquisitive



Wine pairing suggestions

Grazing board of cold cuts, barbecued beef sirloin, charcoal-broiled turbot served with caramelized plantains.