



# CHÂTEAU DES BORMETTES

## INSTINCT PARCELLAIRE RED

### « AURÉLIEN »

AOP Côtes de Provence La Londe 2020

## FROM THE VINEYARD

### Geographical location

60% lowlands / 40% hillsides

### Soils

Deep clay / Schist

### Average age of the vines

40 years

Mourvèdre planted in 1967

### Harvest

Hand-picked

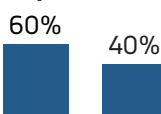


## Recognition of quality

- Silver Medal** - Concours des Concours des Vignerons Indépendants (Wine competition of independent winegrowers) 2023
- HEV 3**

## TO THE CELLAR

### Grape varieties



Syrah Mourvèdre

### Alcohol by volume

14,5%

### Winemaking process

Stainless steel vats

Post-fermentation maceration

Malolactic fermentation in 600 L oak barrels

### Maturing

600 L oak barrels / 14 months

Ageing in bottles / 1 year

### Production

6,000 bottles

## TO THE CONSUMER



### Flavor profile

Spicy

Roasted

Full-bodied

Silky



### When to serve ?

Family dinners

Romantic dinners

Business meals

Celebrations



### Wine tasting

Beneath its intense colour presenting garnet hues, this red wine offers a delicate bouquet of liquorice, kirsch cherries, wild herbs from Provence and black berry aromas. The mouth is silky with delicate spice and revealing delicate notes of fig, black olive, and quince jelly with distinct yet supple tannins and a persistent, balanced finish.

### Serving temperature

17 degrees °C

### Aging potential

10 years



### Wine pairing suggestions

Provençal-style beef stew, four-spice duck breast with figs or an ossobuco.