



CHÂTEAU DES BORMETTES

PATER

AOP Côtes de Provence La Londe 2021

FROM THE VINEYARD



Geographical location

50% lowlands / 50% hillsides

Soils

Clay & Schist

Average age of the vines

25 years



Recognition of quality

□ HEV 3

TO THE CELLAR



Grape varieties

80%



Syrah Grenache

Alcohol by volume

13,5%

Winemaking process

Exclusive selection of parcels

Traditional vinification in stainless steel vats

Maturing

600 L oak barrels / 15 months

Stainless steel vats / 6 months

Production

5,340 bottles

Date of bottling: August 3rd 2021

TO THE CONSUMER



Flavor profile

Rich in spices

Roasted

Silky

Palatable



When to serve ?

Family dinners

Romantic dinners

Celebrations



Wine tasting

This confidential cuvée, reserved for exceptional vintages, has a deep crimson color and a slightly floral nose, revealing aromas of candied fruit, eucalyptus and gingerbread. A gourmet, delicate red wine that reveals blackcurrant, blackberry and licorice aromas on the palate with a surprising acidity. A rare elegant and subtle wine with a remarkable balance, to be reserved for the most special occasions!

Serving temperature

17 degrees °C

Aging potential

10 years



Wine pairing suggestions

Char-grilled Figatellu, glazed duck with a balsamic reduction, filet Rossini or pressed cheese such as stilton or Roquefort.

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