

CUVÉE UNIQUE

ROUGE

IGP Alpilles



Vintage

2022

Soil

Clay and limestone mixed with marl or chalk, stony.

Density of plantation

4.000 plants/ha.

Grape varieties

100 % Mourvèdre

Yields

45 hl/ha.

Wine making and ageing

Harvest at perfect ripeness early in the morning to preserve the freshness.

Destemming, skin maceration and fermentation with regular pump overs. Ageing in concrete tanks.

Alcohol level

12.5 % vol.

Tasting temperature

16-17 °C.

Ageing potential

8 years.

Tasting notes

A typical Mediterranean red wine. Spicy nose of black pepper and ripe black fruits. A rich and complex mouth with fine tannins, long and fruity finish.

Food and wine pairing

Grilled beef – Stewed meat – Roasted chicken



DOMAINE DE VALDITION Route d'Eygalières - 13660 Orgon - Tél. 04 90 73 08 12
www.valdition.com // valdition@valdition.com

