

# ORATOIRE ROUGE

IGP Alpilles



## *Vintage*

2018

## *Soil*

Clay and limestone mixed with marl or chalk, stony.

## *Density of plantation*

4.000 plants/ha.

## *Grape varieties*

65 % Syrah

35 % Cabernet Sauvignon

## *Yields*

30 hl/ha.

## *Wine making and ageing*

Hand harvest. Fermentation in wooden tanks. One half is aged in barrels, the second half in foudre for 12 months. Regular punch-downs and pump-overs.

## *Alcohol level*

14.0 % vol.

## *Tasting temperature*

17-18 °C.

## *Ageing potential*

10 ans.

## *Tasting notes*

A powerful and silky wine dominated by notes of stewed fruits, spices and smoky aromas, long finish.

## *Food and wine pairing*

Cote de Boeuf – Stewed meat – Roasted chicken



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