



# La Bouisse - 2023

## AOP CÔTES DE PROVENCE



### Grape varieties

Syrah, Carignan  
14 % vol.

### Viticulture

The vineyard is certified High Environmental Value. We work towards sustainable viticulture that respects the environment and biodiversity.

### Tasting

Deep ruby color.  
A nose of blackcurrant and blackberry, enriched by notes of coconut and cocoa brought by the aging process.  
Fully voluminous on the palate, with very fine tannins that linger into a roasted dimension.

### Soils

Pink sandstone and sandy-clay soils provide roundness and complexity. At the foot of the Massif des Maures.

### Wine making

Maceration for 21 days, gentle extraction at moderate temperatures. Aged for 10 months in 600L barrels.

### Food and wine pairing

This great wine pairs perfectly with game, a good prime rib, Provençal stew, pumpkin-stuffed ravioli with chanterelle mushroom sauce, or a platter of mature cheeses.

### Ageing

8 years.  
Serve at 18°C.  
Available in 75 cl and 150 cl bottles.

