



Les Fenouils - 2023

AOP CÔTES DE PROVENCE



Grapes

Syrah, Carignan
13.5% vol.

Viticulture

The vineyard is certified High Environmental Value. We work for sustainable viticulture while respecting the environment and biodiversity.

WineTasting

Pretty bright purple color.
Very intense nose of red fruit (blackcurrant) and violet.
Fine and fluid mouth structured by silky tannins.
Long finish dominated by fresh red fruits.

Food and wine pairing

Cheeses/charcuterie platter, red meat, soft chocolate cake.



Soil

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

Vinification

Maceration for 15 days with gentle extractions at moderate temperatures. Ageing in vats until bottling.

Ageing

3-5 years.
Serve at 18°C.
Available in 50cl and 75cl



RD48 Rte de St Tropez - Chemin des Fenouils - 83550 VIDAUBAN - FRANCE

Tél. +33 (0)4 94 73 51 50 | cde@domainedejale.com

domainedejale.com