

*6 Ares planted in the heart of the Marnes Sableuses
for round wines*



Grape Varieties: 45% Mourvèdre
36% Cinsault
10% Grenache
9% Syrah



Location: Le Castellet, Ste Anne du Castellet



Soils: Red sandy soil with calcareous stone and marly soil



Produce: 35Hl/Ha



Vinification: Manual harvesting
Grape by grape vinified separately
6 hours maceration on Mourvèdre and
Grenache direct pressing on Cinsault
Vinification between 14°C and 16°C for the Cinsault and
Grenache and 16° to 18°C for Mourvèdre
After clarification, blending and production of the cuvee



The eye

Light pink.



The nose

Fruity nose, nuanced by elegant
elegant aromas of spices and
and citrus fruit.

Spicy / Fruity / Gourmet



The mouth

Presents a great amplitude with
notes of greedy fruits. The full-
bodied, fleshy finish brings a nice
freshness.

Elegant / Full-bodied / Flattering



Gastronomy

Zucchini flower, fritto
misto, mussels, risotto
with porcini mushrooms.