

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



**Grape Varieties:** 55% Mourvèdre  
29% Cinsault  
16% Grenache



**Location:** Le Castellet



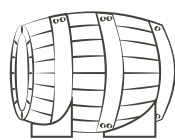
**Soils:** Grey to black sandy marls



**Produce:** 32Hl/Ha



**Vinification:** Hand made harvest  
Grape by grape varieties vinified separately  
Total destemming  
Maceration for 35 days  
with temperature control between 24°C and 28°C.  
Pressing and incorporation of press juices  
in free-run juice after tasting  
Blending of varietal wines in order to obtain the cuvee



**Ageing:** French oak barrels for 18 months  
Possibility for keeping: 10 years



### The eye

Garnet red dress  
with ruby reflections.



### The nose

Powerful nose with aromas of  
ripe fruit, leather, liquorice with  
spicy nuances.



### The mouth

The palate is harmonious, rich and fleshy;  
this wine combines power and finesse  
thanks to the melted tannins that fill the  
mouth.



### Gastronomy

Quail with grapes,  
veal tenders,  
hard cheeses.

*Elegant / Fruity*

*Elegant / Fruity / Smooth*