



DOMAINE  
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



## Cuvée AROMANCE Red 2016

*AOP Coteaux d'Aix-en-Provence*

**GRAPE VARIETIES:** 40% Syrah, 40% Cabernet S., 20% Grenache

**VINIFICATION:** 3 weeks of maceration to extract all the fruit flavours. Devatting 3 days after the end of the alcoholic fermentation.

**TASTING:** Intense nose, aromas of red fruits and spicy notes. Powerful, and structured on the palate, with harmonious aromas of red ripe fruits with a hint of violet. Soft tannins with a pleasant balance.

**FOOD PAIRING:** Poultry, lamb, red meat, venison, quail, hard or soft cheeses. Serve between 16°C and 18°C.

**CELLARING:** To drink within 5 years.

**ALCOHOL:** 13% vol.

**RESIDUAL SUGAR:** < 2 g/l

**AVAILABLE CAPACITIES:** 75 cl- 1,5 L

DOMAINE FREDAVELLE - 1250 Route de Pelissanne - 13510 Eguilles - FRANCE  
Mob./WhatsApp: +33(0)6 13 12 15 77 - Phone: +33(0)4 42 92 38 29 - Email : [domaine@fredavelle.fr](mailto:domaine@fredavelle.fr)

More information on our website: [www.fredavelle.fr](http://www.fredavelle.fr)

Follow us:   /domainefredavelle