



DOMAINE
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



Cuvée DOMAINE Red 2017

AOP Coteaux d'Aix-en-Provence

GRAPE VARIETIES: 35% Syrah, 35% Cabernet, 30% Carignan

VINIFICATION: Maceration at low temperature during few days before the alcoholic fermentation slowly starts by itself, to extract best of fruit flavours.

TASTING: Nose of ripe berries. In mouth, light and well-balanced structure with a ripe material and supple tannins, notes of strawberry jam and a slightly vegetal finish.

FOOD PAIRING: Plate of charcuterie, grilled meat, white meat, cheese. Can be drunk all year round, even slightly cool, between 14°C and 16°C.

CELLARING: To drink within 4 years.

ALCOHOL: 13% vol.

RESIDUAL SUGAR: < 2 g/l

AVAILABLE CAPACITIES: 50 cl - 75 cl - 1,5 L

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