



DOMAINE
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



Cuvée AROMANCE Red 2017

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

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