

DOMAINE
FREDAVELLE

AROMANCE ROUGE 2021
AOP Coteaux d'Aix-en-Provence, CAB*

Grape varieties:

40% Syrah, 40% Cabernet S, 20% Grenache

Average age of the vines: 25 years. Altitude 250 meters.

Terroir:

Clay-limestone, sandy-loam & stony soils. Retains moisture and freshness.

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 the 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: 5 years

Alcohol level: 13% vol.

Available sizes:

50cl, 75cl, 1.5L

*CAB : Conversion to organic farming

