

DOMAINE FREDAVELLE

DOMAINE RED 2022 AOP Coteaux d'Aix-en-Provence, bio

Grape varieties:

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

Average age of the vines: 20 years. Altitude 250 meters.

Terroir:

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

Vinification:

Destemming. Low-temperature fermentation with daily pumping-over. Vatting for 15 days, entire malolactic fermentation. Aged 10 months in stainless steel tanks. No early filtration.

Tasting:

Fine bouquet, with aromas of ripe berries and spicy notes. The structure is light and well-balanced, with ripe substance and soft tannins, on notes of jammy red fruit and a garrigue-scented finish. Drink all year round.

Food pairing:

Plate of charcuterie, grilled meat, white meat.

Cellaring: 4 years

Alcohol level: 13,5% vol.

Available sizes:

50cl, 75cl, 1.5L



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Agriculture France