FREDAVELLE

INSPIRATION RED 2022

AOP Coteaux d'Aix-en-Provence, bio

Grape varieties:

70% Syrah, 30% Carignan

Average age of the vines: 45 years. Altitude 250 meters.

Terroir:

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

Vinification:

About 80% de-stemmed, fermented in open vats with pumping over twice a day for 3 weeks. Aged on wood for 8 months.

Tasting:

Deep, rich bouquet of ripe red fruit and spices. The attack is slightly tannic, followed by bright, round, complex fruitiness, with notes of plums and crushed cherries. A very harmonious gastronomic wine, ready to drink. Open 1 hour before serving or decant.

Food pairing:

Rib of beef with fleur de sel, veal with porcini mushrooms, Osso buco, lamb tajine, cheese with character

Cellaring: 6 years Alcohol level: 14% vol.

Available size:

75cl



