



DOMAINE
FREDAVELLE

MEDITERRANEAN
RED
VELVETY &
GENEROUS

INSPIRATION|S RED 2023

COTEAUX D'AIX-EN-PROVENCE AOP | 1932 BOTTLES

grapes

50% syrah, 50% carignan

parcel selection from old vines, 300 meters in altitude

terroir

stony clay-limestone soil, with water retention and heat restitution

vinification

approximately 80% destemming, crushing, and several weeks of vatting. Pump-overs twice a day during alcoholic fermentation. Racking and pressing after malolactic fermentation. Aged on wood for 12 months. No early filtration before bottling.

tasting

the bouquet unfolds with aeration, revealing notes of black fruits, smoky oak, and juniper berry. Powerful and structured, the palate offers great depth and a velvety texture, wrapped in finely textured tannins. Spices, cocoa, and violet elegantly linger on the finish, extended by a hint of licorice. Enjoy now or cellar for later.

Open one hour before serving or decant.

serving suggestions

rib of beef with fleur de sel, veal loin with porcini mushrooms, osso bucco, lamb tagine

aging potential: 8 years

alcohol content: 14,5% vol.

available formats

75cl



FR-BIO-01
Agriculture France





DOMAINE
FREDAVELLE

mediterranean red,
inspired by nature

INSPIRATION|S RED 2022

COTEAUX D'AIX-EN-PROVENCE AOP | 1930 BOTTLES

grapes

70% syrah, 30% carignan

parcel selection from old vines, 300 meters in altitude

terroir

stony clay-limestone soil, with water retention and heat restitution

vinification

approximately 80% destemming, crushing, and several weeks of vatting. Pump-overs twice a day during alcoholic fermentation. Racking and pressing after malolactic fermentation. Aged on wood for 12 months. No early filtration before bottling.

tasting

a rich and vibrant bouquet with aromas of blackberry and hibiscus. The palate is velvety and harmonious, unfolding into a round and complex fruitiness with notes of plum and crushed cherry. The finish is fresh and elegant. An atypical gastronomic wine, ready to drink.

Open one hour before serving or decant.

serving suggestions

rib of beef with fleur de sel, veal loin with porcini mushrooms, osso bucco, lamb tagine

aging potential: 8 years

alcohol content: 14% vol.

available formats

75cl



FR-BIO-01
Agriculture France

