



DOMAINE  
FREDAVELLE

MEDITERRANEAN  
RED  
VELVETY &  
GENEROUS

## INSPIRATION|S RED 2024

COTEAUX D'AIX-EN-PROVENCE AOP

### grapes

syrah, cabernet sauvignon, grenache, 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% vol.

---

### available formats

75cl



FR-BIO-01  
Agriculture France

