

Mathilde Chapoutier  
sélection

# Grand Ferrage Côtes de Provence Sainte-Victoire

Vintage:  
**2020**

Grapes:  
**Grenache Noir  
Syrah  
Cinsault  
Rolle**

Region/Appellation:  
**Sainte-Victorie  
AOP Côtes de Provence**

Alcohol by Volume:  
**13.5%**

Drinking Window:  
**2020-2022**

## Winemaker Notes

The wine is crystalline in color with clear pink highlights. The nose expresses intense, complex aromas nicely accentuated by floral notes. Rich, long and velvety on the palate, combined with a freshness which gives the wine an ethereal touch. Displays very fine character.

## Vineyard

The parcels are located to the east of Aix-en-Provence, at the foot of Aurélien and Sainte-Victoire mountains. Provence is known for its sunny climate. The rain in autumn and spring is followed by a hot, dry, windswept summer. The soil here is poor and shallow and made up of limestone and clay sandstone.

## Winemaking

Harvesting is carried out at night by machines to keep the grapes as fresh as possible. Short, cold maceration on the skins. Low temperature fermentation. Constant protection against oxygen to preserve aromatic potential. Maturation occurs in stainless steel vats for 5 months.

## Food match

Enjoy with king shrimp a la plancha as well as with strawberry tartare with basil and a dash of fresh lime juice.

