

Mathilde Chapoutier
sélection

CÔTES DE PROVENCE

APPELLATION D'ORIGINE PROTÉGÉE

ORSURO

Clairrette + Rolle —
Cabernet sauvignon —
Cinsault —
Grenache noir —
Syrah

CLIMATE

Located at the foot of the Sainte-Victoire and Aurélien mountains in the commune of Pourcieux, the parcels have a wide array of exposures and Terroirs creating complex wines.

HARVESTING

Harvesting is carried out at night, by machine, to keep the grapes as fresh as possible.

VINIFICATION

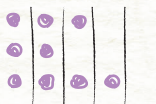
Short, cold maceration on the skin, followed by direct pressing. The grapes are protected against oxygen during this process to preserve the aromatic precursors. Low temperature alcoholic fermentation.

MATURING

5 months in stainless steel vats.

The soil is clay-limestone.

FRESHNESS
INTENSITY
FRUITS



*Colour clear pale pink
with purple highlights.*



*Full and delicious
on entry to the palate, followed
by notes of citrus, grapefruit
and white-fleshed fruit, showing
a subtle soft character underpinned
by a fine, acidity which adds
structure.*

*Nose
complex
aromas
of peach,
citrus
and exotic
fruit.*

To enjoy...

10 - 12°C

2 years old

With mediterranean buffet, barbecue
or beef carpaccio with Parmesan shavings.

