



CHÂTEAU
GRAND
BOISE

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MAZARINE RED

BLEND:	Mazarine
COLOUR:	Red
APPELLATION:	AOC Cotes de Provence
VARIETIES:	Cabernet-Sauvignon and Syrah from old vines
FERMENTATION:	Stainless steel vat
AGING:	12 months in barrel Malolactic fermentation
BOTTLE:	Bordelaise 75 cl

CULTURE

The wine is made from vines which are being converted to organic farming, under the control of the organic label "Qualité France". Within the perspective of the most natural cultivation possible and respecting nature, no synthetic chemical is used.

VINIFICATION

The harvest is stripped from the bunches, crushed and vatted for its fermentation. The cap of skins is pressed down into the must daily in order to extract all its aromatic potential.

This Mazarine red embodies the wish to produce a high quality wine for cellaring, one which is both well structured and complex.

TASTING NOTES

Deep purple colour. Powerful bouquet, the tannins are refined and velvety. This blend, produced in very small quantities, comes from a supremely careful selection from the best plots in the estate. It is an elegant wine which fully expresses its terroir.

Drink from now onwards, or cellar several years.

It deserves being decanted before drinking at a temperature between 16°C and 18°C (61 & 64°F). It will be perfect with red meats and refined cooking.

PRESS COMMENTS

- ★ Guide Bettane & Desseauve 2012 : 15 /20
"good intensity with a velvety attack ..." (2006 vintage)
- ★ Guide Gilbert & Gaillard 2010:
"Substantial mouth, harmonious and aromatic..." (2006 vintage)
- ★ Macon Wine Fair: Gold medal (2008 vintage)

Packing:	Carton of 6 bottles
Palletisations in Europe:	480 bottles
Delivery:	tax paid

