



## Château Grand Boise Rouge 2014

<b>CUVEE :</b>	Château Grand Boise
<b>COLOUR :</b>	Rouge
<b>APPELLATION :</b>	A.O.C. Côtes de Provence Sainte-Victoire
<b>GRAPE VARIETIES:</b>	50% Grenache, 10% Syrah and 10% Cabernet Sauvignon
<b>YIELD:</b>	25 to 30 hl per hectare

### TERROIR & VINES:

Château Grand Boise benefits from a very unique terroir, with its high altitude vineyards ranging from 300 m to 650 m alt. at the highest point. 80 parcels spread over 500 hectares of land representing 34 hectares of planted vines.

80% of the vines are north facing, planted on clay and limestone soils. The other 20% are south facing and planted on pink marble soils.

A troop of 300 sheep, honey bees, horses and chickens, have recently joined the team to contribute to our philosophy of natural farming.

To preserve this delicate balance our vines and wines are **certified organic** since 2010.

This **exceptional terroir** brings freshness, depth and complexity to our wines.

### WINEMAKING:

**Hand-picked grapes** with a small team of pickers. This allows us to stretch out picking dates and maximize the opportunity of harvesting each variety at its best moment of maturity. **Strict selection** in the vineyard and picking out of individual grapes bunches, if necessary.

Each parcel has been vinified and aged separately in order to preserve the character of each terroir.

The maceration takes place in small concrete vats only. One manual punch over per day for the extraction of fine and **velvety tannins**. Long maceration of 20 days minimum. Aged 12 month in 500 liters new oak casks.

It is an expressive wine, **fruit forward** and well structured.

### TASTING NOTES:

The Château Grand Boise Rouge 2014, shows intense flavours of black cherries and black currants. It reveals a mellow and crunchy opening, persisting on fine spices with a remarkable length.

### FOOD & WINE PAIRINGS:

This red wine will perfectly match with red meat, or game.

