

QUINTESSENCE

RED 2018

AOC PALETTE

THE APPELLATION

The AOC Palette is the smallest and the oldest appellation of Provence. It was born in 1948 and it counts only 42 hectares. The appellation is composed by various Provençal grapes which are respected and preserved. The harvests are manual. This micro-appellation is at the gates of Aix-en-Provence.

Its soil is made of « Calcaire de Langesse » which is directly derived from the Sainte-Victoire mountain massif.

VINIFICATION

Grapes are harvested by hand. After have been destemmed, the grapes are sorted out. Then they are transferred to large oak vats for fermentation. During this process, we practice daily punching of the cap and pumping which allow a slow and efficient extraction of the complex tannins. The wine is then aged in barrels for 18 months. Estate Bottled.

TASTING NOTE

A “micro-cuvée”, 100% barrels, with a good cellaring potential. A rigorous selection of the upper plots of the vineyard. A deep black cherry color with purple hints. The nose is powerful with delicate black fruit aromas and a light touch of floral notes. The mouth-feel is voluptuous, well-balanced, with a good length and silky tannins. The finish is persistent, on toasted aromas.

GRAPES VARIETIES

Grenache, Mourvèdre, Vieux Carignan & Syrah



2 stars : 2014
1 star : 2016 & 2011



« Coup de Cœur »
2011



Gold Medal
2010



Gold Medal 2020 & 2022
Silver Medal
2014, 2013 & 2010



Château
HENRI
BONNAUD