# QUINTESSENCE

R E D 2020

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 Provencal grapes which are respected and preserved. The harvests are manual. This microappellation 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 destemed, 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













