

TERRE PROMISE

RED 2023

IGP MÉDITERRANÉE

THE APPELLATION

The Appellation Côtes de Provence extends for over 20 000 hectares. The terroir of the Côtes de Provence appellation is as beautiful for its vines as it is at their roots. The sub-soil represents complex geology that is particularly conducive to wine-making. Two large geological areas coexist in Côtes de Provence: one, to the north and West, is calcareous and the other is crystalline, to the south and east. The entire northern and Western zones of Côtes de Provence are made up of alternating hills and limestone ridges sculpted by erosion. Further east, facing the sea, sit the crystalline Maures and Tanneron Mountain Ranges. This crystal series is formed in part of eruptive rocks.

VINIFICATION

The grapes have been harvested mechanically in September. They are sorted out before being destemmed. The maceration lasts 6 to 8 hours. The harvest is pressed and ferments in thermo regulated vats. Estate bottled.

TASTING NOTE

The robe is of a deep crimson, with purple tints. A beautiful nose of black fruits aromas (myrtle, blackcurrant) with peppered and wallflower notes. An intense mouth where we can find the same aromas. A spicy and toasty final with a good persistence.

GRAPES VARIETIES

Syrah & Mourvèdre



Château
**HENRI
BONNAUD**