



Les Fenouils 2021

AOP CÔTES DE PROVENCE



Grapes

Syrah, Carignan
13,5 % vol.

Viticulture

Labeled High Environnemental Value, we work for a sustainable viticulture with respect for the environment and the plant.

Wine Tasting

Le nez est intense sur les fruits jaunes tels que l'ananas, la pêche et une note d'abricot.

La bouche est fluide, rafraîchissante et se termine sur des notes fruités à dominantes ananas mûr, abricots.

Food and wine pairing

Aperitif, poultry with Provencal herbs, lemon meringue pie.

Soil

Stony, silty-clay-sandy soils providing minerality and freshness.

Vinification

Harvest before the day's lever to keep the freshness of the grapes then pressing after a short cold maceration.

Fermentation at low temperatures.

Aging on fine lees until bottling.

Ageing

3-5 years.

Serve at 9°C.

Availability: 750 ml.



RD48 - Chemin des Fenouils - 83350 VIDAUBAN
Tél. +33 (0)4 94 73 51 50 | contact@domainedejale.com

domainedejale.com