

CHÂTEAU ANGUEIROUN



RESERVE Red 2023

AOP CÔTES DE PROVENCE

TERROIR: Vineyards on hillsides facing the rising sun towards the bay of Bormes-les-Mimosas and Le Lavandou, close to the sea, on slate soil rich in mica, quartz and sandy-clay.

TASTING: A sparkling robe with a violet-red nuance opening up notes of blackcurrant and liquorice. Round, tasty and spicy with a pleasant fruity finish with little minth finish

GRAPE VARIETIES: 45 % Syrah, 35 % Mourvèdre, 15 % Grenache and 5 % Carignan

VINIFICATION: Destemming, average vatting 2 weeks, fermentation at a temperature of 28°. Pump-over on grape-pomace twice a day and two off-loadings during vatting. Pressed separately.

GOURMET MATCHING: Served slightly chilled between 16° and 18°, marries delicately with grilled meats; with rabbit and candied tomatoes and black olives, an Osso Bucco, miniature stuffed Provençal vegetables, fresh goat's cheese with olive oil or St. Marcellin cheese.

For a moment of gourmet pleasure: chocolate cake with apricot jam

BEST TO DRINK: Now – 2029



Delivered in a box of 6 bottles packed lying down, in layers



Distributed by **ANGUEIROUN SELECTIONS**
1077 Chemin de l'Angueiroun 83230 BORMES-LES-MIMOSAS
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AWARD RÉSERVE

Red



Note de 90/100

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