

## DOMAINE DE SOUVIOU

### Côtes de Provence Domaine de SOUVIOU RED 2003

#### Climate and terroir:

Domaine de Souviou is situated in that delightful enclave between Sanary, Le Beausset and Saint-Cyr. The terroir enjoys excellent exposure to the sun, softened by sea breezes, and clay-and-limestone soils retained by beautiful terraces ("restanques") that add a great deal of charm to the estate.

#### 2003 Vintage:

Excellent sunshine levels, grapes superbly ripe and in very good health. The wines are hearty and fleshy.

#### Grane varieties:

Mourvèdre	40%
Syrah	20%
Cabernet	20%
Grenache	20%

#### Vinification:

The grapes are picked by hand, then totally de-stalked. Alcoholic fermentation takes place at a temperature of 30°, followed by a 2-week maceration period. Once malolactic fermentation has been completed, the wine will be stored in stainless steel vats for 6 to 12 months, then matured in oak barrels for 6 months.

#### Tasting notes:

An intense, deep colour with ruby tints.

A very expressive, aromatic nose of ripe red and dark berries that is repeated on the palate. Well rounded and balanced, its structure is well supported by mellow tannins to give a lovely volume. This harmonious wine may be enjoyed with autumn and winter dishes (roasted red meats, game birds) and may also be served slightly chilled in summer with barbecues.

A ward: Bronze medal in Brignoles in 2004.