

Grapes
Syrah
Grenache

Region/Appellation
AOC Côtes de Provence
Sainte Victoire

Alcohol by volume
14.00%

Residual Sugar
0.7 g/l

pH
3.6

Total Acidity
2.97 g/l

Drinking Window
2024 - 2027

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
17/04/2024

Esquirol Rouge 2016 6x75cl

Winemaker Notes

Intense with red and black fruits (raspberry & blackcurrants) accompanied by notes of spice, menthol and chocolate. It is a powerful wine and well-balanced with a round character and silky tannins.

Vineyard

Very stony sandy-clay soil on the surface and clay-limestone deep down. Parcels located in the village of Pourcieux at the foot of Mount Aurélien in a local area known as Esquirol. Mediterranean climate.

Winemaking

The harvest is manual and carried out in the morning to preserve all the aromas and freshness. The grapes are fully destemmed and then vatted. After a long maceration in concrete tanks for 4 to 6 weeks, the wine is aged in barrels for 12 months.

Vintage

This year was full of surprises and will remain ingrained in our memories due to its unpredictable weather! It was a true winemakers' vintage and the month of September made it what it is. The northern reds show a classic and pure style, with exceptional potential.

Food match

Grilled and Roasted Red Meats

Try with game (wild boar, hare and deer), red meats and cooked pasta cheeses

