

Grapes

70% Syrah

30% Grenache

Region/Appellation

AOP Côtes de Provence

Sainte-Victoire

Alcohol by volume

13.00%

Residual Sugar

0.2 g/l

pH

3.82

Total Acidity

4.51 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

19/04/2024

# Mon Plaisir Rouge 2018

## 6x75cl

### Winemaker Notes

The wine has fragrances of red fruit with notes of blackberries, blackcurrants and cherries. The palate is rich, subtle and elegant, it remains supple and easy to drink.

### Vineyard

Clay-limestone soils with varying amounts of sand. Shallow, well-draining soil. Parcels located in the villages of Pourcieux and Pourrières at the feet of Mount Aurélien and Mount Sainte-Victoire. Mediterranean climate.

### Winemaking

Harvest is carried out Machine at night to preserve freshness and aromas. The grapes then go into stainless steel vats. After a long maceration, the wine is aged in vats for several months.

### Vintage

Who would have predicted that this 2018 vintage would cause such joy and rank among the remarkable Rhône Valley vintages that have come on after another since 2015? Strong rains, heat waves and violent, localised storms were the marks of this vintage full of intensity and doubts, until the exceptionally hot September. It is a vintage where we had to react fast to relieve these hot waves, but that lead to prodigious wines with a great aging potential, with preserved acidity and silky tannins thanks to specific work in the cellar and on the tanks to maintain this balance.

### Food match

Grilled and Roasted Red Meats

Goes perfectly with lamb, game and meat in sauce.

