

Mon Plaisir Rouge 2020

6x75cl

Grapes

71% Grenache
29% Syrah

Region/Appellation

AOP Côtes de Provence
Sainte-Victoire

Alcohol by volume

13%

Residual Sugar

0.4 g/l

pH

3.66

Total Acidity

5 g/l

Drinking Window

2025 - 2024

Tasting note printed

30/07/2025

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

A year marked by the vagaries of the weather and exceptional rainfall. The 2020 winegrowing year saw this vintage brought to a successful conclusion with exceptional Provence wines. In contrast to 2018, the winter of 2019 was milder, with an average temperature of around 8.5°C. However, at the beginning of spring, temperatures dropped suddenly. On March 25th, the temperature was -3°C at 5 o'clock in the morning. The frost did no harm, but snow fell at the end of the day on the Pic des Mouches de la Sainte-Victoire. However, the next day, with the thermometer reading -3.5°C, frost damage was observed on most of the vineyards in the lowlands. Bud cotton offered meagre protection and budburst was delayed, happening around April 8th. Unbeknownst to us, spring was about to get very wet (300mm of rain). We had to act quick to tend the vines. On May 12th, hail on the banks of Sainte-Victoire river added complexity to vine management. However, the grassy covering on our plots enabled us to get into the vines quickly and thus avoid more serious damage from mildew. Meanwhile, the phenological stages advanced at a rather leisurely pace. Blossom came at the end of May and ripening at the end of July on the Syrahs. The other grape varieties followed suit a few days later. After a turbulent spring, heat and drought set in during July-August. As a result of an exceptionally hot summer with maximum temperatures reaching 41°C, the phenological maturity of the berries came rapidly, taking us by surprise.

Food match

Goes perfectly with lamb, game and meat in sauce.

