

# CUVÉE VIA AUREA

## RED

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### TASTING NOTES

Red "VIA AUREA" 2015  
AOP Côtes de Provence  
Alcohol content : 14% vol.

Ruby color with shades of garnet.

Intense and complex nose, with hints of black fruits (cherry, blackcurrant) and spices (pepper, cinnamon).

Ample and round in the mouth, with excellent structure for the still-young tannins. This wine overflows with character, expressing notes of black fruits and spices that fully bloom at mid-palate. A generous wine with a good finish on notes of cocoa.

A full-bodied, well-structured wine.

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Taste :

Dry and fruity

Conservation :

Can be enjoyed immediately  
or until 2023.

Serving Temperature :

Between 15 and 17°C

Recommended courses :

Cured meats, roast beef, leg  
of lamb, skewered thrushes,  
camembert.

### TECHNICAL DETAILS

Wine Growing

First year of Converting in Organic Agriculture (Ecocert).

Soil

Clay-limestone.

Grape varieties

'Syrah 90%, Cabernet-Sauvignon 10%.

'Average age, vines: 30 years.

'Vines are trellised, with double Cordon de Royat or Guyot (Syrah)  
pruning.

'Manual disbudding.

Winemaking and aging

'Mechanical harvesting.

'Destemming and crushing.

'Placed in vats for maceration/alcoholic fermentation, with selected  
yeasts.

'Bleeding of juices from vat and pressing of marc cap.

'Malolactic fermentation with selected bacteria.

'Aged in vats.

Bottling

June 2017.

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## THE OPINION OF THE SOMMELIER

Coming soon.



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