

Cuvée Favorite NV

WINE DESCRIPTION

Sustainable farming - no chemical weed killers, fertilizers used are vegetal composts and sheep manure. Ploughing of the vineyards. Copper and SO2 treatments of the vines when needed. Hand harvest at dawn.

TASTING NOTES

A pleasure wine - subtle, delicate to be drunk young to be shared.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous and Clay and sandstone
Elevation:	330 feet
Vines/acre:	1800
Yield/acre:	1.8 tons
Year vineyard planted:	1987 2009
Harvest time:	Late August - Early September
First vintage of this wine:	2006
Bottles produced of this wine:	6,000

WINEMAKING & AGING

Varietal composition:	30% Grenache, 30% Cinsault, 10% mourvedre, 10% carignan, 10% syrah
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold Soak Maceration
Length of maceration:	1 days
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	12.7 %
pH level:	3.3
Residual sugar:	0.2 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: Valerie Vidal-Revel

Total acreage under vine: 70

Estate founded: 1953

Region: Provence

Country: France