

MAISON CR

CÔTE D'AZUR
Sélection
IGP DE MEDITERRANEE

GRAPE VARIETIES USED

Grenache, Syrah, Vermentino

TERROIR & CLIMATE

The parcels for the Côte d'Azur Sélection grapes are grown on slopes dominantly composed of limestone and sand. The well-drained soil helps to keep the grapes healthy with the downpours that can occur in the region. This combination of rain and land, the maritime proximity, as well as plenty of sunshine allows for the optimal maturity of the grapes.

THE WINEMAKING

The grapes arrive early in the day and go directly to pressing for about 2 hours. This is followed by fermenting at a low and controlled temperature of around 60° to 62° F (16°-17° C). After 12 to 15 days of the alcohol fermentation, the wine is then ready for filtering and assembly.

TASTING NOTES & PAIRINGS

The nose is pleasant with the aroma of wild strawberries and the mouth is fresh and well-balanced with notes of citrus and red berries.

Ideal for an aperitif or to serve with an assortment of meals, from fresh salads to grilled red meat.

Best served chilled - between 45°-50° F (7°-10° C).



BEST OF SHOW

