



# Cuvée Révélation: 0,5ha

*Protected Geographical Indication Coteaux des Baronnies*

## History

This cuvée is born from the desire to best express the diversity of the estate's terroir. This blended wine highlights three great grape varieties from the best plots of the estate. One third of each grape variety is used, in order to not let one take over and let the vintage do the work.

## Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 450 meters
- Exposure of the plot: south-facing slopes
- Terroir: clay-limestone, rocky

## Production notes.

- Variety: 33% Cabernet Sauvignon, 33% Syrah, 33% Merlot
- Selection of the best plots
- Planting: 2.50 meters by 1 meter, which is 4000 vines per hectare
- Training system: trellis, 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: one side, east-facing
- Complete mechanical soil work

## Harvest.

- Harvest begins in early October
- Production : 40 Hl/ha, depending on vintage

## Wine making.

- Traditional vinification for 14 to 21 days
- Fermentation at 22°C
- Malolactic fermentation on lees
- Aging for 1 year in oak barrels of 1 to 5 wines
- Vacuum bottled at the estate with our bottling machine in August
- 3,500 bottles put on the market

## Tasting.



With a dense garnet robe, one can discern the complexity of both Cabernet Sauvignon and Syrah on the nose, intertwining with aromas of very ripe red fruits, subtle oak, and well-integrated tannins.



Best served with meats in sauce, game birds, stews, and cheeses. Recommended serving temperature is 18°C. Can be stored for 10 years or more

