

## RED AND ROSÉ WINES

### Syrah:

Syrah is a grape made up of small black berries with bluish reflections, with a thin but fairly resistant skin. It gives solid and colourful wines, rough in the first years because they are rich in tannins, but particularly suitable for prolonged aging. Over the years, its evolution brings characteristic notes of vanilla, havana and candied red fruit to the wine.

### Cinsault:

Tasteful and beautiful, this grape variety of Provencal origin has long been used as a table grape. It is widely used in Provence for the production of rosé wines. It brings freshness, finesse and fruity to the wine, nuancing the power of other grape varieties.

### Grenache:

This grape originates from Spain. Very productive, it resists strong wind and drought well. Grenache brings fat, fullness and power to wines. It gives young wines elegant aromas of small red fruits, but more spicy and animal notes to advanced wines.

### Cabernet Sauvignon:

Uncommon in Provence, this famous Bordeaux variety consists of small berries with hard skin and crisp flesh. It gives the wine a tannic structure, powerful and sweet at the same time, which facilitates aging: its characteristic nose of green pepper, blackcurrant and tobacco distinguishes it from other grape varieties.

### Carignan:

Adapted to poor soils, well established in the south of France, this grape widely used in Provence in the past tends to be more discreet. It needs to be grown on hillsides with low yields to express the best. It then gives robust, generous and colourful wines which constitute an excellent base of assembly. Vinified alone, it delivers aromas of cherry, raspberry, prune and needs a few years to skate.

### Tibouren:

It is an authentic Provencal. The Tibouren produces delicate and elegant wines. It is ideal for rosés to which it offers finesse on the palate and richness on the bouquet. It is the preferred partner of other Provencal grape varieties.

### Mourvèdre:

Its tight, small grains prefer warm, limestone soils. This grape variety has a slow maturation. It has been established for a very long time in Provence. It produces robust wines with fine and well-asserted tannins. In its youth, the wine from this grape variety has aromas of violets and blackberries. Its velvety and suppleness, with hints of spices, pepper and cinnamon reveal themselves after several years of aging. Mourvèdre is often associated with Grenache and Syrah.

### Merlot:

The Merlot supports varied soils or densities. It has a relative resistance to wood diseases. Not very sensitive to oxidation, it has a capacity for aging in tanks or barrels and gives good wines wherever it is planted. Its well-characterized aromas make it recognized even by the uninitiated. Even if it keeps well, it can be drunk quickly. It produces fruity, fine and colourful wines or ample, structured and complex wines for aging. It can be used alone to produce a varietal wine or in blending where it gives ample and complex wines.

## WHITE WINES

### Rolle:

The Rolle, also called Vermentino, is very widespread in Provence. It matures late and requires a warm climate. It is both robust and of a very high taste quality. It gives the wines aromas of citrus and pear, almond and fennel. It also brings fat, balance and a lot of finesse.

### Clairette:

This grape variety is typically southern and very old in Provence. It produces little but its oblong grains are vigorous and resistant. Clairette produces aromatic and bouquet wines with notes of white flesh fruits, fennel and linden.

### Ugni Blanc:

This Tuscan grape variety has round and juicy berries, grouped in large elongated clusters. Ugni Blanc is sensitive to frost but vigorous and very productive. It allows obtaining a clear and fruity wine, of great finesse. Combined with other grapes, it brings a touch of freshness to the wines.