



# Cuvée Olivier

AOP

COTE DE PROVENCE - LA  
LONDE

RED 2022

## **Grape varieties :**

35% Syrah, 35% Mourvèdre, 30%  
Cabernet Sauvignon

## **Vinification :**

Cabernet and Mourvèdre are destemmed while Syrah and Grenache are not. Berries picked very ripe. Long vatting 6 months (27 to 29°C). 1 year of ageing in 600-litre barrels.

## **Comment:**

Nice notes of black olive and red fruits at the opening. On the palate a bloody and peppery side, tannins present and an elegant redcurrant note on the finish. Aeration in a carafe for 1 hour

## **Food & Wine Pairing:**

Serve on a confit of beef cheeks with thyme, woodcock, beef ribs, duck breast confit with citrus, rabbit with pepper sauce.

CHATEAU  
TOUR SAINT HONORÉ

