

Château Tour Saint Honoré

Cuvée Sixtine Red 2020



AOP Côte de Provence

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La Londe

• Grape varieties:

60 % Syrah, 28 % Grenache, 12 % Mourvèdre

• Vinification:

After a fully manual harvest, the grapes are destemmed and then crushed. Each grape varieties are vinified separately. Two pigeages or pumping over a day are applied during the fermentation which takes place at about 77°F. The maturing of an average of 4 weeks varies according to the tasting. The wines are then aged in half-casks for about 12 months before being blended.

• Tasting commentaries:

On this vintage you can find a very intense color and a spicy nose with black berries. The sweet tannins give a nice length in mouth and a good structure.

• Wine pairing:

"You can drink this wine at 61°F to accompany a rib of beef, a Rossini tournedos, lamb chops".



CHATEAU
TOUR SAINT HONORE