



# Les Quatre Tours PRESTIGE Rouge 2016

**APPELLATION :** COTEAUX D'AIX-EN-PROVENCE

**GRAPE VARIETIES :** SYRAH (60%) - CABERNET (25%) – GRENACHE (15%)

**TERROIR:** Soil of marl and chalk located in the hillsides of the TREVARESSE chain. Altitude of 250 to 400 meters with a south exposure. Hot micro-climate tempered by the Mistral-wind and the altitude.

**VINIFICATION:** Grapes issued of carefully selected plots specially driven to produce red wines 35-40HL/HA). Skin contact of 20 to 25 days with regular pumping over, before bleeding and pressing. Selection of wines and growing in oak for 12 months (barrels of different ages of 225 and 400 liters). Tasting and blending of selected barrels.

**VINTAGE: Blow of stress!**

Only a few days of negative temperature during the winter. This mild weather drew us to an early blossoming. At the end of April, the growth was ahead and let us worry about late frosts (The famous Saints de Glace),

Spring was mostly grey and windy, but not rainy. The vines developed well and blooming happened early in a colder period that caused some couluring.

Summer came with a hot and extremely dry weather (none drop of water for 3 months or more). With this warm climate, we were expecting an early maturity and high alcohol potential, the first sampling made show us that we were wrong.

End of August, the grapes were not ripe: the vines have suffered of water stress. In that case they stop photosynthesis and try to survive without feeding the grapes!

During first part of September temperatures became lower, but vines took time to recover and we had to sort the parcels in controlling the maturity many times in order to make the good decision and harvesting. It is only in the 2nd part of the month that patience paid, when a few rains improved considerably the situation.

The whites and the rosé are fresh and fruity with an enjoyable roundness, and nice aromas. The reds haven't the body of vintage 2015, but show a beautiful fruit.

**FOOD & WINE PAIRING :**

- A delightful wine **any time**... just drunk on its own!
- Recommended with highly **flavored food**.
- Great with **grills and red meat** in general.
- Perfect with **Game - venison, rabbit, hare, pheasant, steak, liver & kidney dishes, stew or casseroles** (and Provencal daub or civet) seasoned with 'herbes de Provence'.
- Well suited to matured cheeses.

## TASTING NOTES

- **EYE:** Dark black cherry color.
  - **NOSE:** Strong and fruity bouquet (cherry, plum, blackberry), a hint of black pepper and spicy notes. Complex and slightly oaked.
  - **MOUTH:** Round and soft on the palate. Full bodied and well balanced, with smooth tannins. Ripe and fruity with notes of wax. Elegant and complex with an aromatic finish.
- A powerful and full bodied Coteaux d'Aix en Provence Red, gently oaked, structured and fruity.

