



Les Quatre Tours SIGNATURE Rouge 2017



APPELLATION : COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES: CABERNET (60%) - SYRAH (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 40HL/HA). Skin contact of 15 to 20 days with regular pumping over, before bleeding and pressing. Maturation 10 month on fine lees. Selection of the cuvées for blending.

FROZE, HEYL, DROUGHT, FIRE THANKS, WE MISSED THE GRASSHOPPERS!

After the Indian summer of the dry autumn 2016, winter 2016-2017 was mild, with very limited frozen days. In March, with some good rains blossoming occurred early, second part of March, one week to 10 days earlier than 2016.

Beginning of April we were in summer, and the temperatures were higher than 30°C during the day. The vine developed well, the leaves and the inflorescence appeared very quickly. Mid of April the weather became colder with local damaging froze.

Beginning of May has been grey and windy with localized hail storms. It is only in the last third of the month that the temperatures became warmer and the blooming occurs in rather good conditions. Some couluring has been seen on the Grenache.

In June summer was back again, temperatures are high, and vines already show signs of drought stress. The heatwave is accompanied by several fires,

This warm (some days around 40°C) and terribly dry weather last the whole summer and drew us to the harvest without any drop of water. Vines were suffering and the leaves get yellow, the bunches were light and loose, and some berries were withering.

The harvest has begun early - before mid-august in some places!

The weather conditions are excellent; the grapes are healthy with an average potential alcohol; the yields are lower than in 2016, and a with a lower extraction.

FOOD & WINE PAIRING :

- Recommended with highly **flavored food**.
- Salamis, **herb sausages, barbecue** (of meat or sausages) or **grills**.
- **Red meats** in general (beef or lamb), and especially a pepper steak.
- **Casseroled meat** or **stew** (daub marinated beef cooked in wine seasoned with Provence herbs).
- Kidney, liver etc. **Game** (Venison, wild boar, hare ...).
- **Cheeses** in general.

TASTING NOTES

- **EYE:** Black cherry colour.
- **NOSE:** Strong and fruity bouquet, with matured red fruits and candied fruits (Cherry, plum, blackberry...); a hint of black pepper.
- **MOUTH:** Very supple, with soft and round tannins, well balanced. Fruity aromas and some wild notes. Good length.

Well balanced concentrated red, with an enjoyable fruitiness.