

THUERRY

Rouge

A.O.C. Côtes de Provence

2014

Grapes:	Syrah	41%
	Cabernet Sauvignon	35%
	Mourvèdre	24%
Soil:	Clay, chalk/limestone	
Climate:	Mediterranean	
Yield:	52 hl/ha	
Harvest:	Manual and selected	
Contents :	50 cl, 75cl	

Vinification :

Both Syrah and Mourvèdre are immediately blended to create a harmonious effect between the varieties.

A cold maceration, finishing at 32°C to obtain suppleness and substance for the Cabernet Sauvignon.

Ageing :

The ageing is accomplished in stainless steel vats to preserve primary and secondary aromas.

Tasting :

- A ruby colour,
- This wine deploys the aromas of ripe red fruits,
- Fine and warm tannins,
- An excellent choice for red meats, duck and lamb.

Evolution :

At its finest between 3 and 6 years.



Le Château

Tourtour—Villecroze—Flayosc

www.chateauthuerry.com

Tel: 04 94 70 63 02



thuerry@chateauthuerry.com

Fax: 04 94 70 67 03