

THUERRY

Rouge

Coteaux Varois en Provence

2014

Grapes:	Syrah	54%
	Grenache	31%
	Cabernet Sauvignon	15%
Soil :	Clay, chalk/limestone	
Climate :	Mediterranean	
Yield :	56hl/ha	
Harvest :	Manual and selected	
Contents :	50cl, 75cl, 150 cl	

Vinification :

We start at low temperature to extract the fruit and the roundness, we finish the maceration at high temperature for softer tannins. Syrah and Grenache are immediately blended after harvest, Cabernet Sauvignon aged in oak will be blended later.

Ageing :

65% aged in concret tanks, 26% aged in big oak barrels, and 9% in stainless steal.

Tasting :

- Soft and generous,
- Round and velvet tannins.
- A fine example of a red wine from the High French Riviera,
- Power and elegance will perfectly pair with the black truffle from our countrysides, a beautiful red meat, lamb ...

Evolution :

Enjoy it on its youth, for its fruit and character, or before 2022 as to discover elegant tannins and aromas of ripe black fruit.



LES ABEILLONS

Tourtour—Villocroze—Flayosc

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