



DOMAINE LA
PROVENQUIÈRE

Achilleus Red Achilleus range

Red - PGI Pays d'Oc - Oak-aged



1st VINTAGE: 2008

VARIETAL RANGE: Petit Verdot, Merlot, Syrah, Cabernet Franc, Cabernet-Sauvignon.

SOIL TYPES: Alluvial clayey-sand soils and south-facing hillside sites. Blue marl for the Syrah.

WINEMAKING: Early morning harvest. 20 days maceration on the skins. Micro-bullage during alcoholic fermentation. Matured in oak casks for 15 months. The wines are blended after tasting.

TASTING NOTES: Beautiful brilliant, dark ruby hue. Elegant woody nose with notes of well-ripened red berry fruits. Gingerbread flavours on the palate.

FOOD PAIRINGS: Black Angus beef rib cooked in wine.

SERVING TEMPERATURE: 16-18 ° C

STORAGE: Drinking well for up to ten years.

