



TECHNICAL SHEET

Immortelle

Côtes de Roussillon Villages, 2017

Variety/Varieties

40% Syrah, 20% Carignan
20% Grenache, 20% Mourvèdre

Harvest Dates

From mid-September
to mid-October

Grapegrowers

Domaine Bousquet

Vineyard Sites

Domaine Bousquet

Climate

Mediterranean

Alcohol

15%

Soil

Chalk, granite and schist

Residual Sugar

1 g/l

Vine Management

Sustainable Terra Vitis certified

pH

3.68

Serving Temp

17 °C

Total Acidity

3.2 g/l

Cellaring Potential

15 to 20 years

Wine Making

Long maceration of nearly 5 weeks in open 600l barrels, malo lactic and ageing on total lees in 1 year old French oak barrels from Château Margaux.

Palate

The palate is fleshy and mouth-filling with attractive dark fruits, plum and cassis. Overall it has a minerality and fine supple structure that makes it a very interesting and compelling drink.

Colour/Appearance

Deep Ruby

Aroma/Bouquet

The nose is complex with spice and clove notes.

Food Pairing

The perfect pairing for roast game or red meat, game casseroles and hard cheeses.