



TECHNICAL SHEET

Petite Immortelle

Côtes de Roussillon Villages, 2018



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

13.68 %

Soil

Chalk, granite and schist

Residual Sugar

1 g/l

Vine Management

Sustainable Terra Vitis certified

pH

3.67

Serving Temp

17 °C

Total Acidity

3.30 g/l

Cellaring Potential

7 to 10 years

Wine Making

Long traditional maceration for 3 to 4 weeks in concrete tanks mainly, ageing in tanks, no oak.

Palate

The focus of Petite Immortelle is fresh fruit and instant availability, inspired by the rustic country kitchen in the south of France. Scents of herbs and dark, brooding hedgerow fruits. Very well balanced and fresh in style, beautifully showcasing the land where it was grown.

Colour/Appearance

Deep Ruby

Aroma/Bouquet

Scents of herbs and dark, brooding hedgerow fruits.

Food Pairing

Delicious on its own, or served as an aperitif with charcuterie and cheese boards. Also pairs well with white meat or game casseroles.