



TECHNICAL SHEET

Petite Immortelle

Côtes de Roussillon Villages, 2016

Variety/Varieties

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

Grapegrowers

Domaine Bousquet

Harvest Dates

From mid-September
to mid-October

Vineyard Sites

Domaine Bousquet

Climate

Mediterranean

Soil

Chalk, granite and schist

Vine Management

Sustainable Terra Vitis certified

Serving Temp

17 °C

Cellaring Potential

7 to 10 years

Alcohol

13.68 %

Residual Sugar

1 g/l

pH

3.67

Total Acidity

3.30 g/l

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.