



TECHNICAL SHEET

Petite Immortelle

Côtes de Roussillon Villages, 2018



Variety/Varieties

40% Syrah, 40% Mourvèdre,
10% Grenache, 10% Carignan

Harvest Dates

From mid-September
to mid-October

Grapegrowers

Domaine Bousquet

Vineyard Sites

Domaine Bousquet

Climate

Mediterranean

Alcohol

14.5%

Soil

Chalk, granite and schist

Residual Sugar

0.7 g/l

Vine Management

Sustainable Terra Vitis certified

pH

3.73

Serving Temp

17 °C

Total Acidity

3.44 g/l

Cellaring Potential

7 to 10 years

Wine Making

Long maceration of 5 weeks in open top barrels. The wine then goes through malolactic fermentation and is aged on full 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 minerality and a fine supple structure that makes it a very interesting and compelling drink.

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.