

SÉLECTION  
**SOUVIOU**<sup>®</sup>  
Vins de Provence



## GRAPE VARIETIES

Mourvèdre 67%  
Grenache 14%  
Cinsault 10%  
Carignan 9%

# AOP BANDOL

CUVÉE « DELPHI »  
RED 2013

In the 6th century B.C., the Phocaeans landed on the shore of Provence, in a place where they later founded their colony of Torrois. Along with their amphoras, they brought the civilization of vine and wine. In the vicinity of the village of Le Castellet, the vineyard clung to the hillside with vines planted in terraced rows, just as it can be seen today. This privileged site provided ideal conditions for the rapid development of vine growing, limestone soil, long sun exposure and Mistral.

### Vinification :

This is the creation of both the passionate owner and the winemaker. A game of alchemy where balance becomes the main objective. After fermenting each varietal separately, different assemblage are made and tasted until perfection is found. The selected blend is then aged for 24 months in french oak barrels and finally bottled.

### Tasting Notes :

This wine has a beautiful limpid garnet color. It is delicate on the nose, with notes of ripe berries, vanilla and oak. To the palate it reveals a complex blend of both tart red berries and ripe cherries, cassis and blackberries. The tannins are strong but well rounded and leave a long lingering finish on the palate.

**Food Pairing :** It is easily combined with game, Provençal stew, as well as with lamb.

**Suggested Serving Temperature :** 63 F°. We suggest to decant it and let it open for 45 minutes before drinking.

**Alcohol Level :** 13.5%

