



GRAPE VARIETIES

Mourvèdre 80%
Syrah 10%
Cabernet Sauvignon 10%

AOP

Côtes de Provence

« SIGNATURE RJ »

RED 2018

The Côte de Provence "Signature RJ" 2018, signed by Roger Jaar's initials, owner of the Domaine Souviou, is elaborated in a Bandolaise spirit. In fact, the Mourvèdre grape variety, dominant in the blend, gives strength, fine tanins and a good ageing potential to the wine. Produced confidentially, this cuvée is aged for several months in oak barrels.

Terroir : A complement of limestone soil which is very well drained, south facing vines which allows for more sun exposure thus riper grapes and the benefit of the "Mistral", a strong wind blowing from the North, typical to Provence that help keep the vines healthy.

Vinification : Our CDP is hand selected and harvested. After sorting and de-stemming, the grapes are crushed and left in a tank for a first fermentation at 24°C with the skins. Vinification by grape variety and maceration for 4 weeks. Ageing of 6 months in oak barrels of 2 wines. Bottled at the Domaine and stored in the air-conditioned cellar.

Tasting Notes : Dark garnet robe, intense. On the nose, the complex bouquet combines floral notes, wild strawberry, oak and liquorice. On the palate, notes of everlasting flower, cumin, black fruits, candied prune and coffee. The tannins are fine and silky with a beautiful aromatic persistence.

Food Pairing : We suggest to decant it before drinking. To be enjoyed young as well as in 7-8 years of maturity. This wine, signed by Roger Jaar, pairs perfectly with a lamb rib steak with thyme, duck breast with orange or pheasant.

Suggested Serving Temperature : Between 61 F° and 65 F°.

Alcohol Level : 14%

