



CHATEAU
REVELETTE

CHATEAU REVELETTE ROUGE 2015

APPELLATION	Coteaux d'Aix en Provence
GRAPE VARIETIES	50 % Syrah 18 % Cabernet Sauvignon 17 % Carignan 15% Grenache
QUANTITY	28.000 bottles
VINIFICATION	Hand picked grape by grape, separated grape varieties, traditional vinification with cuvaïson between 20 and 25 days, fermentation at around 25-27°C.
BLENDING	July 2016
BOTTLING	September 2016
ALCOHOL CONTENT	13.50
TOTAL ACIDITY	3.3 g/l (H ₂ SO ₄)
PH	3.54
TOTAL SO₂	44 mg/L
SUGAR	< 1 g/l
SERVE WITH	Ideal with the classics : lamb, leg of lamb, small cutlets, grilled meat, cooked meats, and why not with tajines, or couscous and raisins.



Organic wine, Ecocert control,
F - BIO - 01.