

DOMAINE LA GOUJONNE COTEAUX VAROIS EN PROVENCE

THE HISTORY

Our new Domaine La Goujonne cuvée is the symbol of a revival in the heart of a new and dynamic appellation. Made by the granddaughter of the founders, this wine is made with the best grape varieties that Provence has to offer: Grenache, Syrah and Cabernet Sauvignon.

The know-how of our family allows us, today, to conceive a red with delicate perfumes of fresh fruit and spices which make it an exceptional wine.

THE MATURATION

Maceration for 10 to 15 days at 28° / 30° C. Soft pneumatic pressing with selection of the first juices. Aging on thin lees in stainless steel tanks until bottling.

SOIL, CLIMATE

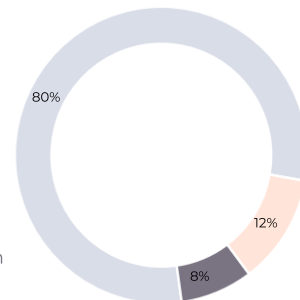
Sandy clay-limestone soil & Mediterranean climate.

**Recommendend temperature for serving : 17°C / 61°F*



GRAPES

- Grenache
- Syrah
- Cabernet Sauvignon



THE TASTING

Appearance Intense ruby color.

Nose Lively aromas of blackcurrant and ripe black cherries.

Palate A good structure, smooth and long finale. A wine full of generosity.

FOOD AND WINE PAIRING

Ideally paired with beef & lamb, but also works well with vegetarian dishes and fabulous with a cheese course.