



domaine  
**L'HEURE  
BLEUE**  
vignoble en  
Provence

## TECHNICAL SHEET AUBE AZUR ROUGE 2021



### Vintage

2021



### Appellation

Côtes de Provence



### Terroirs

Carnoules: Soils dating to the Pleistocene era; a mixture of medium clay and limestone..



### Grape varieties

Mourvèdre, Syrah.



### Vinification

Manual harvest, selective sorting, and long maceration with manual punch-down. Ageing in terracotta amphorae and clay egg-shaped vessels for 12 months. Unfiltered at bottling.



### Tasting notes

Colour: Intense red with pink reflections.

Nose: Notes of red fruits, strawberry and Morello cherry, evolving towards spicy and peppery notes.

Palate: Silky and elegant attack; tannins appear velvety and powerful. The fruity and spicy aromas of the nose reappear on the palate, with a slight salinity on the finish.



### Alcohol content

16-17°C



### Serving temperature

13 %



### Food and wine pairing

Ideally accompanies white meat or beef tartare.

### Domaine l'Heure Bleue

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### ORGANIC WINE



Excessive alcohol consumption is harmful to health. Please drink responsibly.