

## Château Paquette Cuvée Roches Noires Côtes de Provence Fréjus rouge Millésime 2022

Average yield 43 hl/ha

Grape varieties: Syrah 80%, Mourvèdre 20%

The volcanism of the Esterel has produced mainly one rock, rhyolite. In rare places, dolerite, a rock like basalt, has been formed. It is on these layers of "black" lava that the vines of our Roches Noires cuvée are rooted.

The grapes are harvested at full maturity

The winemaking is traditional.

After sorting and crushing, the grapes are macerated for 3 to 4 weeks. Every day, we carry out a light pumping over of the fermenting juice in order to extract the anthocyanins and tannins contained in the skins.

Immediately after devatting, the wine is put into barrels (600 liters with 27 mm staves, which I call "bouto" in Provençal, to differentiate them from demi-muids with staves >40 mm).

Ageing lasts 2 years



Revue du Vin de France : 89/100

