

Villa Baulieu

RED - 2019 - AOP COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES

50%

Syrah

30%

Cabernet-Sauvignon

20%

Grenache noir

TERROIR



Volcanic and clay-limestone soils.

Plots facing north/north-east at 430 m altitude.



ALCOHOL CONTENT

14,5% Vol

AGEING

13 years and more

VINIFICATION & AGEING

Vineyard Work: Traditional vine cultivation (plowing, fertilization, etc.). Pruned using the Cordon de Royat method.

Vinification: Upon arrival at the winery, grape clusters, carefully selected directly from the vine, are placed on a vibrating table for a second, meticulous sorting. Destemming follows, with another selection at the berry level. Fermentation takes place in concrete vats, with daily operations guided by tasting. About ten punch-downs ensure a gentle extraction. Pump-overs are conducted as needed. Malolactic fermentation occurs in French oak barrels.

Ageing: A portion of the wine is aged for 10 to 12 months in French oak barrels (225 L, 500 L), while another part is matured in 12-hl foudres. Additionally, 10% is aged in clay amphorae.

TASTING NOTES

The nose reveals a beautiful intensity, combining power and finesse, with aromas of raspberry and blackcurrant. The palate, well-balanced and remarkably long, charms with its aromatic power where nuances of dark fruits mingle with a spicy hint of pepper and subtle notes of cocoa. The tannic structure, tight and mineral, displays a fine and slightly saline grain, offering a structure that is both elegant and assertive.

FOOD PAIRING

Serve at 17°C to accompany duck breast with pepper sauce, a fine selection of soft cheeses, or even a chocolate Opera cake.

DISTINCTIONS

90pts : Decanter DWWA 2024