

# HAUT MARIN - Cuvée Philippe | 2016



Grape varieties	60% Merlot, 40% Cabernet Sauvignon
Soils	Shallow stony soils
Average yield	80 hl/ha
Winemaking	Skin maceration. Pneumatic nitrogen pressing and cold setting. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends
Degree of alcohol	12 % vol
Residual sugar	< 2 g/l
Tasting notes	Hints of red berries, roasted coca beans and subtly mentholed Velvety tannins precede a charming and elegant finish. Served at 15/16° on delicatessen and meats

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