CHÂTEAU GRAND BOISE côtes de provence '1610' rouge



Ripe flavors of dark berries, black pepper, liquorice, and a hint of eucalyptus. Intense and well structured, pairs well with game and garlic dishes.

Color: Red

Grapes: 50% Grenache, 30% Cabernet Sauvignon, 20% Syrah

Soil: Limestone and clay

Age of vines: 60 years old

Altitude: 275 m above sea level

Aspect: North

Yield per HI/Ha: 20 HI/Ha

Fermentation: whole berry maceration in open 500 L oak casks

Aging: up to 15 months in 500 L casks and 225 L barrels

Production: 18,000 bottles per year

Organically Produced 😊

Represented by Soilair Selection

Sevenfifty.com/CotesDeProvence1610