



CHÂTEAU YSSOLE

Château Yssole is an 18 hectare wine estate located in the heart of Var, in Provence, in the south of France. Bordered by olive trees and benefiting from the influence of the mountains and the Mediterranean, the vines are planted on beautiful clay-limestone soils. Our Signore and Chabaud vintages are worked on a plot basis, in the image of their terroir. Château Yssole, wines from Provence vinified Burgundy style by Paul Aegerter.

CHABAUD AOC Côtes de Provence



Grape varieties : 50% Grenache, 30% Cinsault, 20% Syrah

Vinification : The blend is based on Grenache and Cinsault to which is added Syrah which plays its role in aromatic complexity. The harvest is done in boxes mainly at night when the freshness is present in order to favor the aromatic potential and to avoid oxidation. The juice is cold settled for 48 hours. The vinification continues entirely in temperature-controlled stainless steel vats.

Tasting notes : Pale color with sparkling reflections. Its subtle nose reveals notes of white peaches and strawberries with floral nuances. The palate is pleasant with a nice minerality.

Food & wine pairing : This wine will be appreciated from the aperitif to the end of the meal with anchoïade, tapenade, cold meats, delicatessen, grilled fish such as sea bream, red mullet, sea bass, beef skewers and lamb with Provencal herbs.

To be served between 10° and 12°C.