



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.

SIGNORE AOP Côtes de Provence

Grape varieties : 50% Syrah, 25% Cabernet-Sauvignon, 25% Grenache

Vinification : Each variety was vinified separately in small stainless steel units. Light punching down and daily pumping over of the juices have contributed to giving this red a sparkling ruby color. Fermentation completed and Malolactic peak, this red was placed for 12 months in Burgundy barrels to allow its aromatic potential to express itself.

Tasting notes : Sparkling purple color with violet reflections. The nose expresses notes of undergrowth and slightly spicy red fruits. The palate is pleasant and silky.

Food & wine pairing : This wine will accompany game, dishes in sauce, beef ribs, bouillabaisse, soft cheese and small goat's cheese.

To be served between 15°C and 16°C.

