



CHÂTEAU YSSOLE

CHABAUD

AOP CÔTES DE PROVENCE



TYPICALITY

| | |
|-----------|-------|
| acidity | ★★★★★ |
| sweetness | ★★★★☆ |
| texture | ★★★☆☆ |

GRAPES VARIETIES

50% Grenache, 30% Cinsault,
20% Syrah

SERVICE

Serve chilled, 10-12°C.
Young and up to 3 years.



SIGNATURE

fresh
gourmet
fruity

AROMAS



VINIFICATION

Night harvest, when freshness is optimal, to preserve the aromatic potential. The grapes are destemmed, pressed, and placed in temperature-controlled stainless steel tanks for fermentation at 18°C. Racking is then carried out. No malolactic fermentation.

FOOD PAIRING

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.



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