



CHÂTEAU YSSOLE

SIGNORE

AOP CÔTES DE PROVENCE



TYPICALITY

aromatic ★★★★★
tannins ★★★★★
gourmandise ★★★★★

GRAPE VARIETY

100% Syrah

SERVICE

To be served at 15-16°C.
Young and up to 3 years old.



SIGNATURE

juicy
generous
fruity

AROMAS



VINIFICATION

Night harvest ensures freshness to preserve the aromatic potential. The whole grapes, left intact, macerate to enhance aroma and color extraction. After racking, alcoholic fermentation occurs at 20°C, followed by another racking, malolactic fermentation, and aging in barrels.

FOOD PAIRING

Idéal avec les gibiers, plats en sauce, côtes de boeuf, bouillabaisse, fromage à pâte molle et petits crottins de Chèvre.



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