



MaisonMei

AIX-EN-PROVENCE

CHÂTEAU LA GAVÈDE

AOP LUBERON RED 2023

In organic conversion - Regenerative agriculture



VARIETIES

Syrah (51%)

Grenache Noir (49%)

TERROIR

South Luberon, south, southwest exposure

SOIL

Gravelly Limestones, Clay

AGE OF VINES

65 years old

ANNUAL PRODUCTION

3 000 bottles

YIELD

28 hl/ha

ALCOHOL

Degree of alcohol : 14%

VINIFICATION

Amphorae of 1200L

Demi-muids 500L

AGEING

60% 12 months in Amphorae

40% 12 months in demi-muids of 500L

TASTING NOTES

Light red color with garnet reflections. Aromas of cherries and peony with a beautiful length. Complex and fresh mouth. Lovely integrated and fine tannins.

FOOD PAIRINGS

Local cuisine, Lamb shoulder. Vegan friendly.

TASTING TEMPERATURES

Between 16 and 18 °C

AGEING POTENTIAL

Ageing potential above 10 years.