



Les Artèmes Red

AOP Luberon

Grapes:

70% Syrah, 30% Grenache

Alcohol:

14.1% by volume

Vineyard:

An average age of 40 years, the vines are planted in sandstone and limestone soils, southwest facing at an altitude of 300 meters. Organic farming.

Winemaking:

Traditional vinification in stainless steel vats with cold pre-fermentation maceration, pumping over and punching down. Maceration time from 25 to 28 days. Aged 12 months in oak barrels used previously in one to three vintages.

Tasting Notes:

Ruby red in color, with an intense nose of red fruit, peppery spices and wood. Ripe and round in the mouth, with cherry, red berries and a hint of herbes de Provence. Lovely to sip, with supple tannins and a long and elegant finish.

Made with organic grapes

About Domaine de la Citadelle:

An olive tree-lined drive welcomes you to Domaine de la Citadelle, an iconic Provence winery located in Ménerbes, in the southern Rhône Valley. The domaine was established in 1990 by Yves Rousset-Rouard, a celebrated film producer. Fifty hectares on the north face of the Luberon massif are divided into 74 parcels planted with 17 different grape varieties. Domaine de la Citadelle obtained an organic farming certification for the entire vineyard in 2016, and in 2019 obtained HVE certification (High Environmental Value) and began biodynamic farming with steps to conversion.

