

BALLADE POUR MISTRAL

Domaine de Bachellery

Pays d'Oc IGP - Red wine

TECHNICAL FEATURES

Blend made from several varieties such as Grenache, Syrah, Mourvèdre, Carignan, Cinsault.

In vineyard, all year long, the works were manually carried out : pruning, disbudding, thinning out of leaves, green fruit cutting for the youngest vines. Manual harvest in two times, visually selecting the grapes so as to eliminate those which were not ripe or sound enough. The whole grapes were brought into the vats without any mechanical action, for a 25-day fermentation. Pressing was partly made with a manual press, after racking by hand.

Then the wines were poured into new French oak barrels (content of 300 to 500 litres). Ageing of at least 12 months. After racking, we put them in other barrels for a second ageing of 10/12 months.

Fining. No filtration.

Alc. content : 13,5 to 14% by vol.

TASTING NOTES

Beautiful dark red colour, very deep and brilliant.

On the nose intense notes of very ripe small red fruit (blackcurrant, heart cherry) and Mediterranean notes of laurel and spice.

A beautiful balance, on the palate, rich and full-bodied, dense, with tight and elegant tannins. Cheerful and flavoured attack, very fruity, with hints of coffee, chocolate, a nice spicy length (liquorice, vanilla). A nice classic and expressive wine, in a Rhone Valley style.

SERVING ADVICE AND FOOD PAIRING

Please always keep your bottles laying down, in a fresh and dark place (10° to 15°).

This special “cuvée” requires a special care : open the bottle a good while before tasting (3 hours if possible) and poured into a decanter. Best served cool (more or less 18°).

This elegant wine shows a strong ageing potential. Perfect served with red meat, game, lamb, meat pies...

Vint. 2011 : Bronze Medal – 2015 Independant Winegrowers national contest

