

TASTING NOTE N°1

Excellence 2015 / Château Mentone
Côtes de Provence AOC / 14.5%abv
80% Syrah + 20% Cabernet Sauvignon
Certified organic



Medium ruby colour, hints of garnet



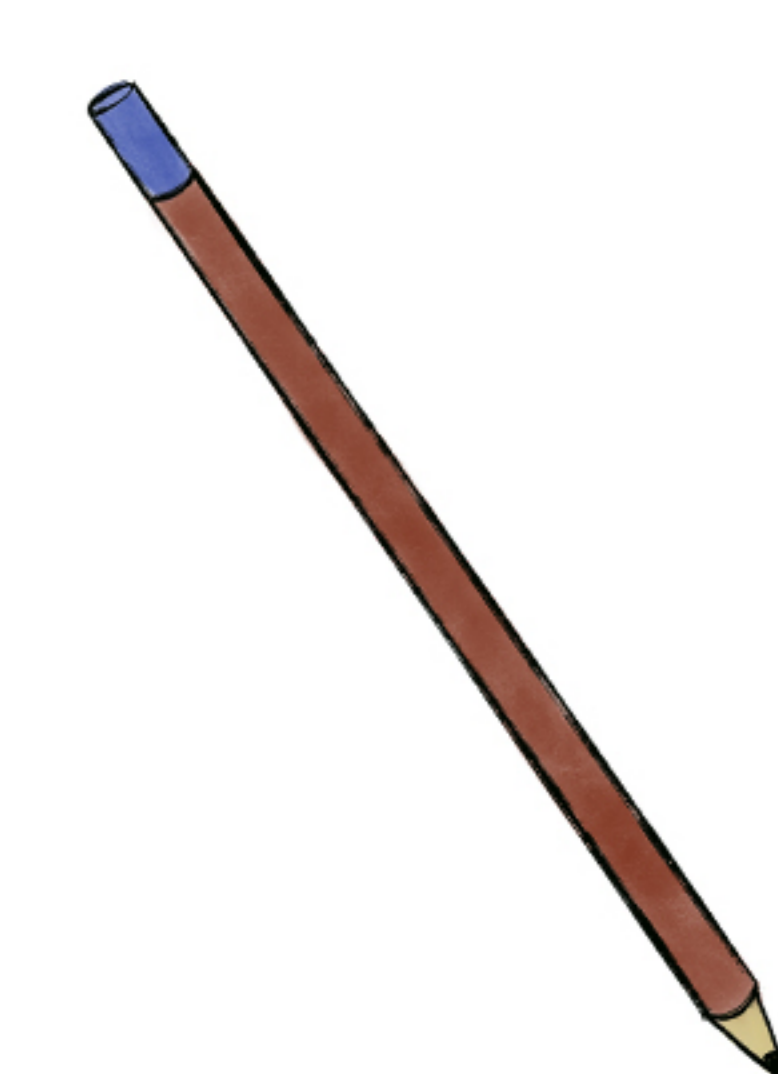
Well-defined aromas of medium(+) intensity

Ripe black fruit (black cherry, blackberry blackcurrant, blueberry), spices (black pepper, cinnamon), flowers (violet), oak (smoke, chocolate) and tertiary notes of cooked fruit (cooked blueberries), dried fruit (raisin, Chelsea bun) & tobacco



Dry, medium(+) acidity, medium(+) ripe & fine-grained tannins, high alcohol, full body and a long finish

Flavours of medium(+) intensity with black cherry, black pepper, violet, smoke, chocolate, cooked blueberries, raisin & tobacco



Excellent wine, gourmet, spicy & Côtes-du-Rhône-like

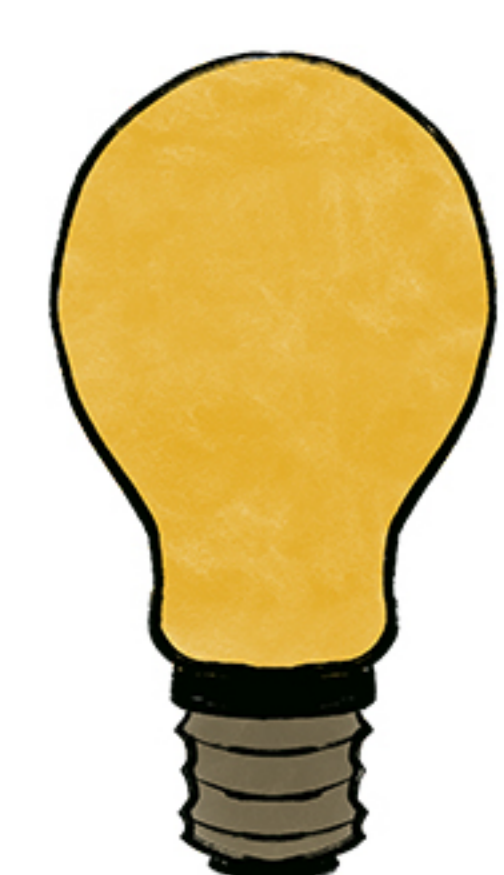
To serve at 18°C



To drink now



With snail puff pastry, aubergines stuffed with fresh goat cheese, duck magret with ceps, octopus stew, cheeseboard, chocolate fondant,...



Fun fact: With 20,000ha and 73.5% of the production in volume, it's by far the most significant appellation in Provence.