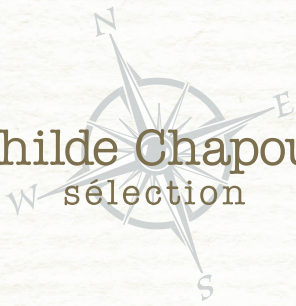


Mathilde Chapoutier

sélection



# CÔTES DE PROVENCE

APPELLATION D'ORIGINE PROTÉGÉE

# ORSURO



Clairette + Rolle  
Cabernet sauvignon  
Cinsault  
Grenache noir  
Syrah

## CLIMATE

Located at the foot of the Sainte-Victoire and Aurélien mountains in the commune of Pourcieux, the parcels have a wide array of exposures and Terroirs creating complex wines.

## HARVESTING

Harvesting is carried out at night, by machine, to keep the grapes as fresh as possible.

## VINIFICATION

Short, cold maceration on the skin, followed by direct pressing. The grapes are protected against oxygen during this process to preserve the aromatic precursors. Low temperature alcoholic fermentation.

## MATURING

5 months in stainless steel vats.

The soil is clay-limestone.

FRESHNESS  
INTENSITY  
FRUITS

*Colour clear pale pink with purple highlights.*



*Full and delicious on entry to the palate, followed by notes of citrus, grapefruit and white-fleshed fruit, showing a subtle soft character underpinned by a fine acidity which adds structure.*

*Nose complex aromas of peach, citrus and exotic fruit.*



## To enjoy...

10 - 12°C

2 years old

With mediterranean buffet, barbecue or beef carpaccio with Parmesan shavings.