



## DOMAINE DE LA PERTUADE CUVÉE BLEU



### Blend

Grenache (80%), Shyraz (15%), Cinsault (5%).



### Vinification

De-stemming and crushing are followed by cooling and inert gas injection. Direct pressing, rigorous settling and low temperature fermentation.



### Terroir

"Gulf of Saint Tropez Terroir" silty sand soil with vines from 4 years to 30 years according to blocks.



### Tasting

Colour: pale with pomelo hues.

Nose: precise and delicate with notes of red fruits and grapes fruit.

Palate: powerful and well balanced with hints of citrus and red fruit, highlighted by a pleasant minerality.



### Wine Pairing

Veal carpaccio, grilled fish & meat, stuffed vegetables, exotic & indian cuisine.



### Price Range

High

### ABOUT

In the heart of Provence, on 15 hectares of vineyards very near from Saint Tropez ( 18 kms), the property is hidden in a jewel of nature between sea and hills. The Pertuade, in "Provençal" local dialect, means "the lost Place". Indeed, away but not far from the frenzy of the seaside in the Gulf of Saint Tropez, the vineyard is discovered at the end of a path that leads to the dam of La Verne, and the secret Charthusian Monastery along the Verne river . Biodiversity and respect for the environment are the main areas of work for vineyard management. The Domaine de la Pertuade owes its birth to a family from Lille, North of France, Candice Beuque, vine grower, and her parents, eager to realize the dream of creating a vineyard in Provence.