

Cuvée Madame Ferrari

2021



GRAPE VARIETY

A blend of equal proportions of grape varieties from our oldest plots: Mourvède from plot n°18, Grenache from plot n°15, Cinsault from plot n°13 and Rolle from plot n°16.



GROUND

Mixture of red-brown clay and silver shale on the heights of Cap Bénat.



WINEMAKING

Hand picked and whole grapes harvested. Short vatting time with punching down of the cap, then draining and delicate pressing. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aging in Burgundy rooms of several wines of the House Pacalet, during 10 months.



AVAILABLE FORMATS

Bottle / Magnum

The refined red that Mme Ferrari dreamed of, made from the best parcels of old vines in the Malherbe terroir

ORGANIC WINE, CERTIFIED BIODYNAMIC VINEYARD - DEMETER

BY EYE

a clear and brilliant ruby colour.

BY NOSE

A complex floral bouquet combining rose, tuberose as well as fruity notes of blood orange, cherries raised by notes of Mediterranean scrubland.

ON THE PALATE

racy, elegant and greedy.

TASTING NOTES



Fish, red meat, charcuterie and chocolate.

Serving temperature : 13° to 15°C