

CHATEAU MALHERBE

Pointe du Diable Rouge 2022



GRAPE VARIETY

A mix of Syrah from parcel n°2 and Grenache from parcel n°9



GROUND

Sandy soil composed of ancient alluvial deposits and quartz fragments.



WINEMAKING

Hand harvested, whole bunch pressed. Fermentation with natural yeasts. Malolactic fermentation for softness. Aged on fine lees in stainless steel vats for 10 months.



AVAILABLE FORMATS

Bottle / Magnum



ALCOHOL BY VOLUME

13,5°

A fresh and fleshy Provence, marked by its maritime terroir

Organic wine, certified biodynamic vineyard - Demeter

BY EYE

A beautiful garnet red colour.

BY NOSE

Floral notes of violet combined with a beautiful palette of spices and white pepper.

ON THE PALATE

A racy palate. Ample attack followed by fruity notes. A tasty wine with a lot of freshness.

TASTING NOTES



Grilled red meat, meat in sauce and cheese.

Serving temperature : 16° à 18°c