

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