CHÂTEAU 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