

MADAM

AOC Côtes de Provence

The Wine Estate



The Domaine de Cantarelle located in Provence, at the gateway to the Verdon National Park, extends over 150 hectares in a sumptuous natural circus. Created in 1974 and developed by the Dieudonné family in the 2000s, it becomes the largest estate in the AOC Coteaux Varois en Provence appellation.

The authenticity of the terroir, its colours, its scents, its landscapes immediately seduce Pascal Debon who acquired it in 2017. A new adventure begins with major investments in vines and winemaking for even higher quality vintages. The Estate is in conversion to High Environmental Value.

Soils
Clay and limestone

Climate
Mediterranean

Yield Efficiency
50 hl/ha

Wine making process

The grapes are harvested at optimal maturity in order to preserve the maximum number of aromatic precursors. The harvest is carried out at night to keep the grapes fresh. The pressing takes place in an inert gas (nitrogen) press in order to avoid any oxidation of the juices. Then, the juices ferment slowly in thermo-regulated vats between 7° and 8°C. To extract the maximum amount of aromas, the bourbes macerate at 4°C for two weeks, and there are filtered and added to the fermentation vats.

The best vats are then selected for a precise blend to obtain the desired profile for this cuvée.



Tasting



GRAPES

Cinsault, Grenache & Syrah



ALCOHOL

12% vol.



CELLARING

1 to 2 years



COLOUR

Light melon colour and a beautiful clarity



NOSE

Complex and intense, peach and mango notes



PALATE

A round wine. Delicate aromas of yellow flesh fruits. Good aromatic persistence



PAIRINGS

Forgotten small vegetables with artichoke mousseline, tangy desserts



SIZE

75 cl

