

APPELLATION COTES DE PROVENCE PROTÉGÉE (PDO) - 12,5% ALC./VOL. - 2016

Does perfect happiness exist? It does, it's here! Le Bonheur will brighten up your aperitifs and meals, whenever, wherever.

The Cuvée Le Bonhens is a typical blend of Grenache (45%), Cinsault (35%), Carignan (15%), Shiraz (5%), with an authentic character of the *terroir* of Provence, held with a high technical precision.

The vines are cultivated using traditional methods. The yields are limited in order to concentrate every fragrance. Each task is carried out with care and quality (pruning, de-budding and the harvesting of each).

Vinification is carried out with the temperature controlled, in order to avoid too much colour being extracted from the grapes, as well as to preserve aromas and tannins. Skin contact maceration is carried out depending on the grape variety (especially short and cold with Shiraz). Alcoholic fermentation is temperature-controlled. The wine then undergoes a light fining using only mineral products. Sterile filtration at bottling.

Succumb to the curves of its bottle and the suggestions of its blend! Perfect happiness awaits!

## TASTING NOTES

The hue is pale, light. It has clear salmon tints, typical of the Grenache grape variety, with a dash of soft pink, due to Syrah and Carignan.

The nose is rich and fresh. There are notes of citrus fruits, especially grapefruits, then peach, then strawberry and blackcurrant, held by a touch of Carignan.

The supple palate envelops you. This wine has a pleasant finish; it is well balanced and clean, with flavours of strawberry and jam of apricot.

Le Bonheur means Happiness, that is the global atmosphere: fruity, greedy and pleasant.

## SERVING SUGGESTIONS

Aperitifs with antipasti, toasts of tapenade, grilled chicken and lamb, sausages, pork ribs. Service at 8-10°C.

PACKAGING		Weight	Sizes
bottles	Synthetic cork	1,33 kg	h: 33 cm ; diam 8,2
box	12 bottles	15,9 kg	lxwxh: 33,2x25x33,2
pallet	5 layers = 600 bottles	820 kg	lxwxh: 80x120x166



