

Le Cengle

Chateau le Cengle - Cote de Provence

France - Provence

Syrah - Grenache Noir - Mourvede



The History

Close to Aix, in the commune of Châteauneuf-le-Red, the castle displays Galinière 16 hectares of vineyards at the foot of the plateau Cengle. The field was acquired in 2006 by Vincent Sauvestre, vintner, in Burgundy. Shifted since 1994 by a quality job, the field will retain the range of wines already established, while dramatically expanding the production of rosé. The ambition of Mr Sauvestre is to reach 35 or 40 ha, as the earthworks are they made to the planting Cinsault, Grenache and Syrah. A redevelopment of the area calls for building a new vault and updating of the aqueduct, built by monks 300 years ago, to bring water to the castle.



The Vineyard

The vines are, on average, 30 years of age and are situated at the foothills of the "Cengle" range of hills in the village of Chateauneuf-le-Rouge on the road from Aix to Italy. The soil consists mainly of Bauxite which gives the soil its beautiful red colour, together with clay and chalk. The grapes are handpicked in order to guarantee the quality of the fruit and the yields are not high. The grapes are gently pressed immediately on arriving at the winery to abstract the delicate colour from the skins



Tasting Notes

33% Syrah, 33% Grenache Noir and 33% Mourvèdre. Delicate pale salmon color. It exudes the warmth and aromas of the Provence region with spontaneous, crisp, fresh, balanced citrus flavors with a hint of berries and brioche. The Syrah and Grenache grapes endow the wine with an elegant, aromatic balance. An amazing Grenache/Syrah Rosé.



Food Pairing

Tapenade, stuffed mushrooms, braised ham, lobster stew, grilled trout, grilled salmon, veal saute...



Awards

Gold Medal: 2011 Saint Tropez Wine Competition
Silver Medal: 2011 Paris Wine Competition

