



domaine  
**L'HEURE  
BLEUE**  
vignoble en  
Provence

## TECHNICAL SHEET AUBE AZUR ROUGE 2021



**Vintage**  
2021



**Appellation**  
Côtes de Provence



**Terroirs**  
Carnoules: Soils dating to the Pleistocene era; a mixture of medium clay and limestone..



**Grape varieties**  
Mourvèdre, Syrah, Carignan.



**Vinification**  
Manual harvest, selective sorting, and long maceration with manual punch-down. Ageing in terracotta amphorae and clay egg-shaped vessels for 12 months. Unfiltered at bottling.



**Tasting notes**  
Colour: Intense red with pink reflections.  
Nose: Notes of red fruits, strawberry and Morello cherry, evolving towards spicy and peppery notes.  
Palate: Silky and elegant attack; tannins appear velvety and powerful. The fruity and spicy aromas of the nose reappear on the palate, with a slight salinity on the finish.



**Alcohol content**  
16-17°C



**Serving temperature**  
13 %



**Food and wine pairing**  
Ideally accompanies white meat or beef tartare.

### Domaine l'Heure Bleue

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Excessive alcohol consumption is harmful to health. Please drink responsibly.