



# Petit Miracle

RED 2017 LUBERON



## Awards



Gold Medal Concours Général Agricole - Paris 2019  
Grand Prix d'Excellence (OR) Vinalies Nationales 2019

## Terroir

South-easterly facing, thirty-year-old vines on predominantly clay-limestone soil.

## Grape Varieties

55% Syrah, 45% Grenache.

15%

## Vinification

The grapes come from a selection of the best vines of Oppède-le-Vieux, The grape harvest is totally destemmed, gently crushed and then placed in stainless-steel vats for a 3-to-4-week cold maceration, before fermentation with regular pumping over and devatting. The wine undergoes malolactic fermentation and is aged in stainless steel vats, before ageing and bottling.

## Robe

A steady robe of dense purple.

## Nose

The first nose is dominated by notes of fresh tobacco and liquorice, followed by notes of cherries in alcohol, black fruit puree.

## Palate

The attack is lively and powerful, supported by an elegant tannic structure and carries the aromas of black fruits, cherries in brandy to the spicy finish all in length.

## Food and Wine Pairing

Rack of lamb, Angus beef and Provençal vegetables.

## Tasting Temperature

17°C

## Storage

4 to 5 years

## Technical datas

Europe PALET 480 bottles  
Lot L.LR172353  
EAN13 : 3760182845413