



# CLOS COQUET ROUGE

*Let yourself be surprised!*

Colour: red  
Grape varieties: 47% Grenache, 45% Carignan, 8% Mourvèdre  
Appellation: AOP Côtes de Provence  
Format(s): 75 cL  
Vintage: 2022  
Production: 1188 bottles  
Organic conversion

## TERROIR

Vines at **200m altitude** on an orthogneiss plateau, providing a well-drained and mineral-rich soil conducive to producing very high-quality wines.

## VITICULTURE

Soil work is carried out with **our draft horses**. A green cover crop is established every other row. The age of the vines is between 5 and 50 years. Our yield is 25 hl/ha, ensuring a good concentration of the berries.

## HARVEST

Our harvest is **entirely handpicked** and collected in small crates to preserve the fruit's integrity. Grenache and Mourvèdre were harvested on September 7th and Carignan on September 12th, allowing each varietal to reach optimal maturity.

## VINIFICATION

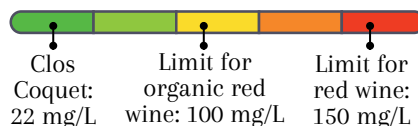
We kept the stems from the Carignan to enhance structure and freshness. We worked exclusively with **indigenous yeasts**. The wine was pressed in a **traditional 50-liter wooden press** and then aged for 10 months in **demi-muids and 2018 barrels**. Bottling took place on February 17th, 2024.

## TASTING

This wine displays great suppleness with beautiful notes of licorice, plum and blackcurrant. It fully expresses itself when served between **18 and 20°C**. With an estimated aging potential of 10 years, this wine promises to develop complex aromas of prune and leather over time.

## ANALYSIS

Alcohol: 13°  
Residual sugar: < 0,4 g/l  
Volatile acidity: 0,60 g/L  
Total SO<sub>2</sub>: 22 mg/L



*If you drink alcohol, drink sensibly*

LE CLOS COQUET - 352 chemin de Ginasservis - 83650 Lorgues - [www.lecloscoquet.fr](http://www.lecloscoquet.fr) - [contact@lecloscoquet.fr](mailto:contact@lecloscoquet.fr)  
SCEA au capital de 1000 € - Siret : 83923153700011 - APE : 0150Z - RCS Draguignan 839 231 537