

Ch les Mesclances Cuvee St Honorat

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Cotes de Provence

WINEMAKING: A blend of Grenache and Cinsault with a small addition of Mourvedre. The Grenache undergoes a maceration period of approximately eight hours, imparting structure and depth, while the wine ferments at controlled temperatures in stainless steel tanks to preserve its fresh, aromatic profile.

THE STORY

The estate has been in Arnaud's family since the Revolution, steadily producing the traditional wines of the region and existing as a picturesque ideal of Mediterranean culture.

As is to be expected, much of the vineyard production is dedicated to rosé, with respectable amounts of red and white wines emerging from the cellar each vintage as well. All wines are estate bottled and 2020 marks the first vintage of certified organic wines at all levels. The geography of the estate dictates the various appellations found on the labels: vines in the plain below the slope are classified as IGP Méditerranée; the foot of the south-facing slope yields AOP Cotes de Provence, and the steeper incline of the hill carries the rare appellation Cotes de Provence La Londe, which carries a high-concentration

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

