

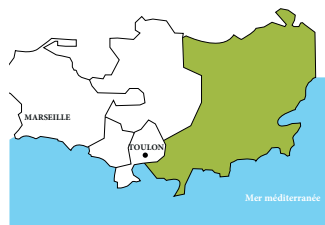


CLOS BLEU DE MER DE BERNARD MAGREZ

Clos Bleu de Mer, a delicate parcel of meticulously cultivated vines, leaves a legacy of only 5000 bottles, a subtle blend of rarity and boldness, a genuine treasure, carefully preserved from the world's covetousness.



APPELLATION

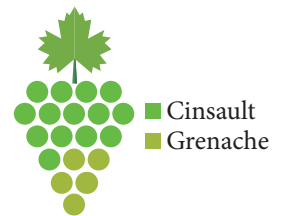


AOP Côte de Provence

SOIL TYPE

Clay and limestone scree

GRAPE VARIETIES



ASSEMBLY



■ 75% Cinsault
■ 25% Grenache

ANNUAL YIELD



■ 25Hl/Ha

FOOD AND WINE PAIRING



Grilled fish,
seafood platter

TASTING

EYE

Pale pink

NOSE

Notes of cherry and strawberry

MOUTH

Mineral, lively and aromatic

VINEYARD MANAGEMENT

- Sustainable viticulture
- Working the soil

VINIFICATION

- Low temperature fermentation in small stainless steel vats
- Aged on fine lees for 2 months