



Domaine  
**Kennel**

DEPUIS 1932

Domaine

Red

Organic wine AOP Côtes de Provence

2022



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The expression of our terroir of Pierrefeu-du-Var.  
Stone and fire: roundness and minerality

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### In the vines

**Soils:** limestone, clay, and silt. The parcel sits high on the plain of Pierrefeu-du-Var, forming a small plateau that regulates the hygrometry of the soils and creates the balance necessary to produce good fruit. The soil is enriched with alluvial deposits carried from the nearby hills, and surface gravel reflects the light and retains heat to ensure homogenous ripening, whilst the influence of the sea tempers the effect of the hot southern climate. The parcel of Mourvèdre is situated in an alluvial enclave formed in the Permian depression that separates the limestone plateaux of Provence from the Massif des Maures.

**Grape varieties:** 50% Syrah, 50% 40-year-old Mourvèdre

**Cultivation method:** biodynamic. Biodynamic preparations (cow horn manure, silica, valerian...), light working of the soil, organic and green compost. Soft pruning respecting the flow of the sap. No herbicides or insecticides.

**Environment:** development of biodiversity by planting fig trees and installing beehives. The vineyard is bordered by two rivers and ancient woodland that create natural habitats. The entire estate offers a space of safe reproduction for rabbits, hares, and partridges, where hunting has been banished for over 10 years, and swallows' nests and bat colonies are actively encouraged and protected.

### In the cellar

**Harvest:** the grapes are picked at night to profit from the cooler temperatures and avoid oxidation of the fruit.

**Winemaking:** frequent rack and return operations in the first phase of fermentation.

Extraction. Extended pumping over. Juice separated under pressure. Vatting for 3 weeks.

**Ageing:** in stainless steel to highlight the fruit and accessibility.

### The wine

**Tasting note:** well-structured with fruity notes of raspberry and a touch of spice (cinnamon)

**Cellaring:** 3 to 7 years

**Serving temperature:** 16°C

**Analyses:** ABV: 13,5° - Acidity: 3,72 - PH: 3,65 - Sulphites: 23

### Packaging

**Bottle:** burgundy

**Closure:** 49 mm natural cork

**Cartons:** 6 (2x3 layers)

**Bottles per palette:** 600

## MIREILLE ET JULIEN KENNEL, WINEGROWERS

Mas les Baux - 116 chemin des Moulières - 83390 Pierrefeu-du-Var - France

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