LA SUFFRENE

VIN DE PAYS RED 2024

Appellation Vin de Pays du Var

Varietals 70% Carignan, 10% Mourvèdre, 10% Grenache, 10% Cinsault

Sensory discovery

This wine reveals an intense, deep nose with notes of white pepper and violet. On the palate, the same aromas come through, supported by silky tannins and a pleasant structure. A beautiful, approachable country wine—fresh, expressive, and ready to enjoy.

Gourmet pairing

Enjoy this light, fresh red with creamy burrata mozzarella, a classic croque-monsieur, or a seasonal ratatouille. For dessert lovers, try it with poached red berries!

Terroir et vineyard

Our vines thrive under the Provençal sun on clay-limestone soils and benefit from the cooling influence of the nearby sea. The excellent quality of the grapes reflects the dedication of a passionate team and carefully considered, biodiversity-friendly farming methods. Our agroforestry practices are preparing the vineyard for future challenges.

Vinification

As always at La Suffrène, harvesting is done by hand to allow precise sorting. After destemming and crushing, the grapes undergo a gentle cold maceration, followed by fermentation in stainless steel tanks. Malolactic fermentation is carried out to add structure and finesse. This wine is best enjoyed within 2 to 3 years of release.

Vintage overview

The autumn–winter of 2020–2021 was cool and lacking in rainfall. Spring began with a frost event that was fortunately well managed. Summer 2021 was dry yet cool. This late-ripening vintage brought lower alcohol levels than recent years and produced well-balanced wines with beautiful tannic structure.

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