



Red



65% Grenache
15% Mourvèdre
15% Syrah
5% Muscardin



75 cl

AROMATIC &
FULL-BODIED

Terroir



The vines are located on four different types of soils:
- Alpine Diluvian large round stones (famously known as "galets roulés"), giving the wines backbone and structure;
- Urganian limestones, essential for minerality;
- Sandy and clayish soils ("safres" and "sols bruns"), for finesse and elegance.

The plurality of these terroirs give the wines both very good balance and complexity.

Exposure: Mostly South-West

Altitude: 40-100 meters

Age of the vines: 40-60 years

Vinification



100% hand harvest into small baskets with thorough sorting of the grapes. Syrah is harvested twice in order to obtain optimum ripeness, followed by Grenache and then Mourvèdre. After having undergone an extremely thorough selection on the sorting table, the grapes are destalked, lightly crushed, cooled down and blended. The cap of grape skins is manually punched down twice a day at the beginning of the fermentation, followed by pumping over in large stainless steel tanks. Then the wine remains on the dregs for another 5 – 10 days and is then transferred by gravity into concrete barrels for malolactic fermentation. The wine then ages during 9 to 14 months, 60% in vats and 40% in 1 to 6 year-old 225 litres oak barrels.

Tasting



The wine reveals some classic notes of sweet black raspberry and violets, on a very elegant structure and good acidity, promising an excellent aging potential.

To serve

Best served at 18°C.

Aging potential



10 to 15 years.

Food Matching



T-Bone & Porterhouse Steak, Five-Spice Christmas Goose, Jugged Hare, Aged Comté cheese.

