



Red



65% Grenache, 20% Syrah,
15% Mourvèdre .



75 cl

FRUITY &
GENEROUS

Terroir



Various soils from the Southern Rhône area give this wine a perfect balance: Sediments, alluvial soils, granitic limestones, stones.

Vinification



Traditional vinification, fermentation at controlled temperature in stainless steel vats. Long maceration. Ageing in cement vats.

Tasting



Colour: Garnet with a bright violet rim. Nose: Shows the typical aromas of the region: red fruit, earthy notes, sweet spice. Palate: Juicy, supple and very well balanced. An easy drinking wine that will please all crowds.

To serve

Best served around 14-16°C.

Aging potential



Perfect to drink now, but can keep 3 years.

Food Matching



Cured meat and charcuterie boards.
Spicy food: the soft tannins and the spiciness of this wine will combine perfectly well with your best curries, couscous, chill con carne and sweet and duck laqué.
Barbecued meat: steak, burgers, sausage, etc.
Italian food: pizzas, pasta.
Cheese boards: Semi-hard and hard cheeses such as Epoisses, Aged Cheddar, Brie.
Vegetarian dishes such as ratatouille, stuffed vegetable, pesto soup.

