



Red



55% Grenache, 45% Syrah.



75 cl

FRUITY &  
GENEROUS

## Terroir



Red soil on sandstone, clayish terraces and stony skeletal soil, much of which is sandy molasses.

## Vinification



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

## Tasting



Colour: Deep garnet with a clear rim.  
Nose: The high proportion of Syrah gives this wine some distinguished aromatic layers: black fruit, prunes, liquorice, leather.  
Palate: A beautifully velvety wine with some very delicate tannins.

## To serve

Best served around 14-16°C.

## Aging potential



Perfect to drink now, but can keep 5 to 8 years.

## Food Matching



Cured meat and charcuterie boards.  
Barbecued meat.  
Italian food: pizzas, pasta,, olives.  
Vegetarian dishes such as ratatouille, stuffed vegetable, pesto soup.

