



Red



95% Syrah, 5% Viognier.



75 cl

AROMATIC &
FULL-BODIED

Terroir



Soils: Granitic sand, light and stony; Gneiss.
Exposure: South/South-Eastern very steep slopes.
Altitude: 300-350 meters

Vinification



100% hand harvest with thorough sorting of the grapes.
Fermentation in controlled-temperature stainless steel vats during 2 to 3 weeks.
The wine ages for 12 months in French oak barrels (40 % new).

Tasting



Colour: Deep, intense red.
Nose: Enormous aromatic complexity. Black fruit dominates, followed by notes of violet flower, toasted walnut, leather and coffee.
Palate: Seductive and soft, the tannins are silky. This is a wine that shows beautiful finesse and concentration. Ageing will reveal a perfect balance between oak and fruit.

To serve

Best served around 16-18°C.

Aging potential



A cellar wine. Can keep 15 to 20 years or even more.

Food Matching



This wine is the perfect match for roasted meat, game and truffles.

