



Red



50% Grenache, 25% Syrah,
25% Cinsault.



75 cl

FRUITY &
GENEROUS

Terroir



Clay-limestone subsoil, stones and pebbles on top.

Vinification



100% hand harvest.

The grapes are destemmed and blended together in the vat. Then they undergo alcoholic and malolactic fermentation in stainless steel vats at controlled temperatures. The wine then ages in concrete vats with regular racking.

Tasting



Our Côtes du Rhône is perfumed and straight, with a combination of liquorice and red fruit. On the palate it is juicy, fleshy and fresh.

To serve

Best served at 15°C.

Aging potential



To drink now.

Food Matching



Charcuterie (cured meat) and cheese boards, Tapas, Barbecue, Spicy food (Indian Lamb Curry, Chilli con Carne, etc.).

