



Red



75% Grenache, 25% Syrah.



75 cl

FRUITY &  
GENEROUS

### Terroir



Clayey limestones, comprising the stony terraces of the Ouvèze and slopes of decalcified red clay.

### Vinification



100% hand harvest into small baskets. The grapes are thoroughly sorted on a sorting table and fully destemmed. The grapes are blended, then they macerate at low temperatures before alcoholic and malolactic fermentation in stainless steel vats. The wine then ages in cement and stainless steel vats.

### Tasting



Colour: Deep garnet with a purple rim.  
Nose: Some elegant black and red fruit and violet flower, liquorice, which evolve with a bit of bottle ageing towards aromas of prune, dates and leather.  
Palate: Juicy, generous with some tight and elegant tannins. With time, the wine will develop complex flavours of cherry clafoutis and kirsch.

### To serve

Best served slightly chilled, around 15-16°C.

### Aging potential



Perfect to drink now, but can keep 3 to 5 years.

### Food Matching



Barbecue, Lamb pies, Pork Roast.

