



Red



75% Grenache
25% Syrah



75 cl

AROMATIC &
FULL-BODIED

Terroir



The grape varieties are planted on three main soil types characteristic of the Rasteau appellation. Brown and limestone, skeleton on marl and red earth on sandstone.

Vinification



Manual harvesting, rigorous sorting, blending of grape varieties before alcoholic fermentation, pipeage of the harvest. One part of the grapes is scuffed and another is kept in whole bunches. The vinification is carried out according to a method respectful of the grapes, little interventionist, we do not use sulphite added. The wine is aged in stainless steel vats.

Tasting



Gourmands will appreciate the closer expression of the grape with bright aromas of freshness, a greedy mouth, a nose of red and black fruits, dense and velvety tannins. To taste as a treat!

To serve

The presence of carbon dioxide from fermentation gives it a slight beading on opening. It should be decanted a few hours or vigorously shake the carafe.
Operating temperature: 18 ° C.

Aging potential



5 to 7 years

Food Matching



Grilled meats seasoned with Provence herbs: beef, lamb, grilled chicken. Italian or Provençal cuisine: pizza, pasta in sauce, ratatouille, small stuffed niçois. Tagine of lamb or curry.

