



Red



65% Grenache, 25%
Mourvèdre, 10% Syrah.



75 cl

FRUITY &
GENEROUS

Terroir



Sandstone pebbles and flint mixed together with some calcareous fragments.

Vinification



The grapes are crushed and then fermentation takes place in stainless steel vats for 8 to 10 days. Then the wine matures in controlled-temperature vats (13°-15°C) for 12 to 18 months.

Tasting



Colour: Strong intense and deep.
Nose: Small red fruit, violet, then liquorice and black pepper.
Palate: Round and mouthfilling, a lot of harmony completed by a long and persistent finish with silky tannins.

To serve

Best served around 17-18°C.

Aging potential



Perfect to drink now, but can keep 5 to 7 years.

Food Matching



Game: Pigeon, Guinea fowl.
Marinated meats.

