



An harmonious complementarity...



Terroir:

Clay-limestone soils, private valley surrounded by Garrigues forest, manual and mechanical harvested from specially selected low-yielding parcels.

Designation: AOP Languedoc

Blending varietal:

35% Carignan, 30% Syrah, 15% Cinsault, 10% Grenache, 10% Mourvèdre.

Wine making:

Traditional in tank, 6 month bottle ageing before selling.

Wine tasting:

Beautiful deep red colour with light violet streaks.

Intense aromas on the nose, little red fruits flavours. This fresh, juicy wine is spicy with hints of cherries and blackcurrants, finishing with velvety tannins.

Can be served lightly chilled as an aperitif, or at room temperature to accompany grilled foods, pizza or pasta. Drink now or keep until 2022.

Packaging:

75cl, Cork caps. 2x3 laid-down bottles in printed box.

Cellar price: 10.00€