



An untypical cuvée...

Terroir:

Clay-limestone soils, private valley surrounded by Garrigues forest, mechanical harvest.

Designation: Vin de France

Blending varietal:

60% Cabernet Sauvignon, 40% Carignan.

These late ripening Cabernet Sauvignon and Carignan have produced a complex and elegant wine without the imposing structure that Cabernet Sauvignon can often bring to the wine.

Wine making:

Fermented and oak barrel aged together for 6 months, 6 month bottle ageing before selling.

Wine tasting:

Beautiful deep ruby colour with light purplish shades. Red fruits aromas; Cherry and sour cherry.

Nice and smooth finish, melted robustness, good persistence and well-balanced in the mouth.

Decant before drinking now, or can improve with cellaring until 2030.

Packaging:

75cl, Cork caps.

6 laid-down bottles in box.

Little cuvée of 1100 bottles only.

Cellar price: 15.00€