



Inevitable velvety



Terroir:

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

Designation: AOC Grès de Montpellier.

Blending varietal:

45% Grenache, 25% Mourvèdre, 20 % Syrah, 10% Cinsault.

Wine making:

Traditional, 12 month oak barrel-ageing, 12 month bottle-ageing before selling.

Wine tasting:

Beautiful deep purple garnet colour with light advanced notes of ripeness. Flavours of red ripe fruits, plums and blackberry with a mocha finish combine to produce an elegant, harmonious wine. Velvet tannins, fairly full-bodied wine.

Good ageing potential up to 15 years.

Packaging:

75cl and 150cl, Cork cap.

6 laid-down bottles in box (75cl), printed box.

2x3 laid-down bottles in box (Magnums).

Cellar price: 15.00€ (75cl.) ; 32.00€ (150cl.)