

Gourmet

Fruity

Round



Service
17°

Laying
down
7 years

A WORD FROM THE SOMMELIER

Pure indulgence. A beautifully complex, full-bodied wine with tight tannins and red fruit notes that will appeal to the widest possible audience.

AROMATIC RANGE



raspberry



blueberry



peppermint

Acidity ●●●●●

Tannins ●●●●●

Volume in the mouth ●●●●●

Freshness ●●●●●

Gourmet ●●●●●

GRAPE VARIETIES

65% Grenache noir
35% Syrah

TERROIR

A vineyard set against the south-eastern slopes of the Dentelles de Montmirail, made up of black marl. The parent rock is broken up and crushed by a phenomenon unique to the Rhône Valley, known as the Diapir de Suzette. There is also a stony clay-limestone soil. Hand-picked when ripe.



VINIFICATION

Traditional vinification with total destemming. Long tank fermentation period of 3 to 5 weeks. Racking, manual punching down and pumping over to extract the aromas and colour.

AGEING

Aged in stainless steel tanks.

FOOD AND WINE PAIRING

A shoulder of lamb
Caramelised rabbit with spices
Provençal-style beef stew