

Fruit

Spicy

Crunchy



Service
17°

Laying
down
5 years

A WORD FROM THE SOMMELIER

A rich cuvée with fine harmony and firm tannins. Good value for money.

AROMATIC RANGE



morello cherry



violet



clove

Acidity



Tannins



Volume in the mouth



Freshness



Gourmet



GRAPE VARIETIES

65% Grenache noir
25% Syrah
10% Mourvèdre



TERROIR

A vineyard stretching along the banks of the Aygues, in the communes of Sainte-Cécile-les-Vignes, Tulette and Rochegude. The vines are grown on clay-limestone and stony soils.

VINIFICATION

Traditional vinification in concrete tanks. Average tank fermentation time of 15 days. Total de-stemming on reception of the grapes. The wine is racked for fine colour extraction, pumped over daily and punched down by hand.

AGEING

Aged in concrete tanks.

FOOD AND WINE PAIRING

Lamb stew
Pork cheek confit in red wine
A cheese platter

