

Fruity

Balanced

Sweet



Service
16°

Laying
down
2 years

A WORD FROM THE SOMMELIER

A fresh, light, delicious wine that goes equally well with meat and fish.

AROMATIC RANGE



chocolate



liquorice



strawberry
compote



pomegranate



cherry

Acidity ●●●●●

Tannins ●●●●●

Volume in the mouth ●●●●●

Freshness ●●●●●

Gourmet ●●●●●

GRAPE VARIETIES

Grenache
Syrah
Mourvèdre
Cinsault



TERROIR

A lowland terroir cultivated for 5 generations by the Grangeon family.



VINIFICATION

Traditional vinification with total destemming.
Manual punching down, pumping over. Tank fermentation period of 4 weeks.

AGEING

Aged in stainless steel tanks.

FOOD AND WINE PAIRING

Veal shank with honey and rosemary
Cuttlefish a la plancha with pickles

