

Pebble

Authentic

Structured



Service  
18°

Laying  
down  
10 years

### A WORD FROM THE SOMMELIER

This wine should be decanted a few hours in advance to bring out its full potential. An authentic vintage.

### AROMATIC RANGE



cherry



blackberry



spices



liquorice

Acidity ●●●●●

Tannins ●●●●●

Volume in the mouth ●●●●●

Freshness ●●●●●

Gourmet ●●●●●

### GRAPE VARIETIES

70% Grenache noir  
10% Syrah, 10% Mourvèdre,  
blend of Counoise, Cinsault,  
Terret noir, Vaccarèse,  
Clairette and Bourboulenc

### TERROIR

A terroir facing south-east  
(Bédarrides), on soils with  
pebbles on the surface,  
sand, clay and limestone.  
Plot-by-plot selection of old  
vines (50 and 90 years old).  
Harvested by hand.

### VINIFICATION

Traditional vinification in concrete,  
stainless steel and wooden tanks.  
Between 60% and 100% of the  
grapes are destemmed. 20 to 30  
days of fermentation and maceration.

### AGEING

30% in concrete tanks  
30% in wooden vats 30%  
in stainless steel tanks  
10% in demi-muids  
(600 litres)

### FOOD AND WINE PAIRING

Roast beef in a salt crust with  
Provencal herbs  
Veal balotine with morel  
mushroom sauce  
Hind steak with shallots

