

Elegant

Woody

Fine



Service
17°

Laying
down
10 years

A WORD FROM THE SOMMELIER

The tannins have a fine patina thanks to barrel ageing, giving this cuvée great elegance, concentration and freshness on the palate.

AROMATIC RANGE



cherry



black pepper



vanilla

Acidity	●	●	●	●	●
Tannins	●	●	●	●	●
Volume in the mouth	●	●	●	●	●
Freshness	●	●	●	●	●
Gourmet	●	●	●	●	●

GRAPE VARIETIES

65% Grenache noir
20% Syrah
10% Mourvèdre
5% Cinsault



TERROIR

This cuvée is made from a rigorous selection of grapes grown on the hillsides and heights of Gigondas, at the foot of the Dentelles de Montmirail. Hand-picked when fully ripe, in the middle and at the end of the harvest.

VINIFICATION

Traditional vinification in concrete tanks. Long tank fermentation period (21 days). Partial destemming. Racking, manual punching down and pumping over to extract the aromas and colour.

AGEING

Matured in tanks.

FOOD AND WINE PAIRINGS

Sisteron lamb confit with olive oil and artichoke purée
Duck breast marinated with apricots and rosemary.

