

Terroir

Fresh

Fruity



Service
17°

Laying
down
7 years

A WORD FROM SOMMELIER

A cuvée with a true expression of terroir. This wine has a fine structure, great aromatic freshness and perfect balance on the palate.

AROMATIC RANGE



raspberry



blackberry



blackcurrant



pepper

Acidity ●●●●●

Tannins ●●●●●

Volume in the mouth ●●●●●

Freshness ●●●●●

Gourmet ●●●●●

GRAPE VARIETIES

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



TERROIR

This cuvée comes from a terraced vineyard on the first low slopes of the Dentelles de Montmirail. Clay-limestone soils. Harvested by hand.

VINIFICATION

Traditional vinification in concrete tanks. Long tank fermentation period (21 days). Total de-stemming on reception of the grapes. Cold pre-fermentation maceration (18°C). Racking, manual punching down, daily windings.

AGEING

This cuvée is not aged to preserve the purity of the terroir.

FOOD AND WINE PAIRING

Marengo veal
Osso bucco
A charcuterie and cheese platter

