

Authentic

Round

Unmissable



Service
17°

Laying
down
10 years

A WORD FROM THE SOMMELIER

A cuvée that combines tradition and modernity, developed to last a very long time. Aged in old tuns, this wine has silky, smooth tannins. Its finesse and length on the palate are guaranteed to delight.

AROMATIC RANGE



raspberry



blackberry



blackcurrant



pepper

Acidity ●●●●●

Tannins ●●●●●

Volume in the mouth ●●●●●

Freshness ●●●●●

Gourmet ●●●●●

GRAPE VARIETIES

80% Grenache noir
20% Syrah,
Mourvèdre, Cinsault



TERROIR

This cuvée is the result of a rigorous selection of fully ripe grapes, picked in the middle and at the end of the harvest on the hillsides and high lying plots in Gigondas, at the foot of the Dentelles de Montmirail. Harvested by hand.

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

Aged in oak casks.

FOOD AND WINE PAIRING

A plancha of fish and red meat
Roast veal and traditional vegetables

