

Fin

Elegant

Silky



Service
17°

Laying
down
7 years

A WORD FROM THE SOMMELIER

A tribute vintage that is fresh and light. Perfect served with aperitifs.

AROMATIC RANGE



redcurrant



cherry



wild strawberry

Acidity ●●●●●

Tannins ●●●●●

Volume in the mouth ●●●●●

Freshness ●●●●●

Gourmet ●●●●●

GRAPE VARIETIES

Grenache noir
Syrah,
Mourvèdre



TERROIR

A terroir of garrigue and limestone at the foot of the Dentelles de Montmirail. A wine from a family estate run by Sylvie Chabran, developed in memory of her father Hubert and her grandfather Abel.

VINIFICATION

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

AGEING

Aged in concrete tanks.

FOOD AND WINE PAIRING

An aperitif
Aubergines in tomato sauce
A barbecue
A charcuterie platter

