

DOMAINE DE MARIEUGE

AOC COSTIERES DE NIMES

Grape varieties :

50% Syrah, 25% Grenache, 25% Carignan—Old Vines

Vinification and ageing process :

Grapes are vinified in small vat (150hl) in order to improve the 20 days maceration. Fermentation temperature is around 25°C. Traditional vinification before ageing in vat over 6 months, followed by the bottling.

Cellaring potential :

5 to 6 years.

Organoleptic description :

This wine presents a deep red colour with hints of purple.

It has a very intense and fruity nose and a spicy aromatic power characterized by the Shyras. A well balanced wine with sweetness and silky tannins.

A warm and velvety wine with candied fruit aromas.

Wine and food pairing:

Marvelous with cooked red meat and cheese.

Alcohol content :

14.5 % vol

Service temperature 16 to 18°C.

