

MAS D'ANDRUM

AOC COSTIERES DE NÎMES

Grape varieties :

80% Syrah, 20% Grenache

Vinification and ageing process :

Grapes are hand-picked.

Traditional vinification, then aged in French oak barrels for 18 months.

Cellaring potential :

Should be drunk within 10 or 15 years

Organoleptic description :

Deep and intense red. On the nose we can find powerful notes of red berries and vanilla. In the mouth the tannins are subtle and round.

Wine and food pairing :

A fine wine, which will accompany your finest meats and meals.

Alcohol content :

15 % vol.

Service temperature 16 to 18°C.

