

# MEDENAS *Red*

IGP COTEAUX DU PONT DU GARD

## Grape varieties :

70% Syrah, 20% Grenache noir, 10% Carignan

## Vinification and ageing process :

Mechanical harvest followed by a traditional vinification. 7 days maceration around 20°C in order to preserve all the fruit and the freshness. 4 months of ageing before bottling.

## Cellaring potential:

2 years.

## Organoleptic description :

Light and fruity red wine with smooth tannins, easy to drink.

## Wine and food pairing:

Can be chilled at the aperitif or with delicatessen and barbecues.

## Alcoholic degree:

14° vol

Service temperature 10° to 15°C.

