

# LE PIGEONNIER *ROUGE 2017*

AOC COSTIERES DE NÎMES

## Grape varieties:

50% Syrah, 20% Carignan, 20% Marselan, 10% Grenache

## Vinification and ageing :

Traditional vinification followed by ageing in vat over 6 months followed by bottling.

## Cellaring potential :

Should be drunk within 3 or 4 years

## Organoleptic description:

The red Pigeonnier has a deep red robe.

It has a very intense and fruity nose, where we can find red berries and smells of « pâte de fruit ».

The palate is round and tannins are soft, well balanced.

## Accords mets et vins :

You can match this red wine with red meat like prime rib.

## Alcohol content:

14,5 %

Gold Médal in Orange Contest

## Serve at 60° to 65° F

