

Grape varieties:

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

Vinification and ageing process:

Traditional vinification followed by the ageing process in vat 6 months before bottling.

Cellaring potential :

3 to 4 years.

Organoleptic description:

Deep red robe. Very intense and fruity nose, with red berries and smells of « pâte de fruit ».

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

Wine and Food Pairing:

Delicatessen and red meat.

Alcohol content:

14,5 % vol.

Service temperature 16° to 18°C.

