

Grape varieties

Syrah, Marselan
et Grenache noir.

Vinification and ageing

Traditional vinification followed
by the aging process in tanks
for 6 months, then the bottling.

Cellaring potential

3 to 5 years.

Organoleptic description

Deep red with purple reflections.
Spicy nose, with pomegranate
and blackcurrant hints.

The mouth is fruity, soft and
gourmet. The tannins are soft
and long-lasting.

Wine and food pairing

Perfect with red meat
such as beef.

Service temperature **16 to 18°C.**

“The best selected plots from the 7 winegrowers.”