

Grape varieties

25% Syrah, **25%** Grenache,
Old vines : **25%** Carignan
and **25%** Mourvedre

Vinification and ageing

Grapes are vinified in small vat (150hl) in order to improve the 25 days maceration. Fermentation temperature is around 25°C.

The wine is ventilated daily.
Ageing is 14 months: 1/3 new French oak barrels, 1/3 one-year French oak barrels and 1/3 in concrete vat, then the bottling.

Cellaring potential

8 to 10 years.

Organoleptic description

A deep red wine with purple reflections.

A generous and expansive nose with hints of red berries (Morello cherry).

Delicate and smooth in the mouth with silky tannins, marked by Provence aromas such as thyme and rosemary.

Wine and food pairing

Marvelous with cooked red meat.

Service temperature **16 to 18°C**.