

PAZAC

GRANDS VINS

Grape varieties

65% Carignan Old vines,
20% Mourvedre
and **15%** Grenache

Vinification and ageing

Traditional vinification
with 3 weeks maceration,
with regular aeration.

Followed by 6 months in
concrete vat before bottling.

Cellaring potential

5 years.

Organoleptic description

A brilliant garnet red colour.

A powerful but delicate
nose with rose, peony
and blackberries notes.

On the palate one finds again
these refreshing aromas
with silky tannins.

Wine and food pairing

Perfect with game
or red meat.

Service temperature **16 to 18°C.**