

Grape varieties

35% Marselan, **20%** Mourvedre
25% Carignan Old vines,
10% Grenache

Vinification and ageing

Harvested manually,
then vinified with its full grape
and aged in concrete vat during
6 months.

Cellaring potential

5 years.

Organoleptic description

Deep red with a very expressive
nose, hints of black fruits such
as myrtle or blackberry.

On the palate the wine is full of
roundness with an harmonious
structure.

Wine and food pairing

Easy match with cooked beef
or veal.

Service temperature **12 to 14°C.**