

Grape varieties

70% Syrah, **20%** Grenache
and **10%** Marselan

Vinification and ageing

High ripeness.

Maceration for 15 days.
Grapes vinified in the same vat,
drained, racked, placed in vats
and filtered.

Bottled in spring.

Cellaring potential

2 to 3 years.

Organoleptic description

Bright bold purple color.

Heady aromas ranging from
fresh cherry to morello cherry.
A nice round structure.

Wine and food pairing

Apéritif, fresh cheese,
mediteranean food.

Service temperature **12 to 14°C.**

No added sulfites!