



PAZAC GRANDS VINS

Grape varieties

40% Grenache noir,
25% Caladoc, **20%** Merlot,
10% Cinsault, **5%** Mourvedre.

Vinification and ageing

Traditional vinification and aged
in vats for about 6 months,
bottled in early spring.

Cellaring potential

Drink within the year.

Organoleptic description

The color is very clear with
salmon hues. The nose reveals
intense aromas of strawberry
candy and citrus fruit.

Slightly acidic, followed by the
fruity character of the wine with
a pleasant sensation freshness
and greediness.

All these aromas linger
on the palate.

Wine and food pairing

It's «THE WINE» for festive
aperitifs and for all your summer
meals, it goes very well with
Mediterranean dishes such as
paella and couscous....

And don't forget grilled meats!

75CL

13% vol.

PAZAC
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