

Grape varieties

60% Syrah, 15% Mourvedre,
15% Marselan, 10% Carignan.

Vinification and ageing

Traditional vinification followed
by the aging process in vats.

MPC : Hot pre-fermentation
maceration.

Cellaring potential

3 to 4 years.

Organoleptic description

Deep red color.

Very intense and fruity nose,
with red berries and smells
of "pâte de fruit".

The palate is round, the tannins
are soft and well-balanced.

Wine and food pairing

Delicacies and red meat.

Service temperature **16 to 18°C**.