

Grape varieties

100% Carignan.

Vinification and ageing

Late harvest of our oldest Carignan. 48 hours maceration, then a low-temperature fermentation until it stops naturally around 14.5%. Followed by one year in French oak barrel.

Cellaring potential

10 to 15 years.

Organoleptic description

On the nose we find some nuts and spicy cacao. On the palate the tannins are well balanced with notes of red ripe fruits.

Wine and food pairing

A unique wine, which will pair perfectly with chocolate dessert; Our old Carignan will also be the wine for your aperitifs and will surprise your guests!

Service temperature **10 to 15°C.**