



GRAPES:

Grenache 40%, Cinsault 15%, Syrah 10% & Mourvèdre 5%

D.O.: Rhône

THE TERROIR

Rhône pebbles in red clay soil.

WINEMAKING:

De-stemming. Skin contact(5°C) during 2 days. Fermentation during 20 days with increase of temperature to 30°C. Pushing down of the cap, reducing progressively as the fermentation advances as well pumping over the must by air. Ageing in oak casks for 6 months.

TASTING NOTES:

Color: Dense purple with shades.

Nose: Deep with ripe red fruits aromas and notes of spices and cocoa.

Palet: Powerful and generous with finesse and melted tannins, notes of kirsch.

Food Pairing: Red meat, game and dishes with truffles, cheeses etc.

