



GRAPES:

Grenache 60%, Syrah 30%, Mourvèdre 5% & Cinsault 5%

D.O.: Rhône

THE TERROIR

Clay-limestone soil.

WINEMAKING:

Cuvaison 15-17°C for 12 to 14 days. Daily pump in gover. Fermentation with temperature controlled between 18°C and 26°C.

TASTING NOTES:

Color: Morello cherry, bright and clear.

Nose: Elegant with small red fruits aromas (cherry, raspberry).

Palet: Harmonious with fine tannins. Finish on blackberry and blackcurrant flavours.

Food Pairing: Rare meat, duck and hard cheeses.

