

**TERROIR:**

Clay-limestone soil. It dominates the sea and takes full advantage of this exposure.

MAIN GRAPES:

Syrah
Grenache

WINEMAKING:

Manual picking in crate with sorting grain by grain. Long vatting in conical wood trunk.

AGEING:

Matured in barrels 24 months.

TASTING:

A powerful and velvety wine. The expressive and rich nose reveals aromas such as vanilla and blond tobacco, as well as lots of jammy black fruit and spices. The palate is full-bodied, powerful, and fleshy, with great amplitude. Its persistence is also exceptional.

FOOD AND WINE PAIRING:

Ideal companion of a hare à la broche accompanied by a homemade saupiquet sauce.

To drink within 10 years.

Serve at 15-17°C.

