



**TERROIR:**

Calcareous sandy-clay, very stony.

**MAIN GRAPES:**

Syrah  
Grenache

**WINEMAKING:**

Hand-picked at optimal ripeness and sorted grape by grape. Total destemming. Long fermentation for 45 days in truncated cone-shaped wooden vats with daily punching down.

**AGEING:**

Aging in new barrels for 24 months.

**TASTING:**

The nose combines aromas of cherry and cocoa with notes of vanilla and blond tobacco. On the palate, this rich, dense, and smooth wine offers delicious flavors of blackberry. It is powerful and creamy, revealing extraordinary persistence thanks to a finish with perfectly ripe tannins.

**FOOD AND WINE PAIRING:**

To decanter before serving.  
Ideal companion of a hare stew.

To drink within ten years.

To serve at 15-17°C

