

**TERROIR:**

Clay-limestone soil facing the sea.

MAIN GRAPES:

Syrah
Cabernet

WINEMAKING:

The Grapes are picked in crates at optimum ripeness with selective sorting. Traditional vinification with total destemming. Short maceration with daily punch-down in wooden barrels.

AGEING:

Maturation of 6 months on fine lees, in concrete .

TASTING:

This cuvée where Syrah predominates, has a nice length in the mouth. The tannins are soft and silky. Fruity wine with aromas of wild strawberry and fresh fruit.

FOOD AND WINE PAIRING:

Ideal companion of grilled lamb.

To serve between 15 and 17°C.

To drink between 2 and 4 years.

