

**TERROIR:**

Stony, clay-limestone soil on the southeastern slopes of the Massif de la Clape.

MAIN GRAPES VARIETIES:

Syrah
Grenache
Mourvèdre

WINEMAKING:

Hand-picked in crates at optimal ripeness, followed by sorting grape by grape. Vinification in wooden vat and concrete tanks. Long vatting with daily manual punching down.

AGEING:

In wooden vats and barrels for 12 months.

TASTING:

Intense ruby color. The nose combines aromas of raspberry and blackberry with notes of chocolate and black olive. The palate reveals aromas of licorice and roasted flavors. This wine, with its exceptional concentration, finishes with smooth, perfectly ripe tannins.

FOOD AND WINE PAIRING:

Decant before serving.
Ideal companion to Tournedos Rossini

AGING POTENTIAL :

Drink within 10 years.
Serve at 15-17°C.

