

**TERROIR:**

Clay-limestone soil facing the sea.

MAIN GRAPES VARIETIES:

Syrah
Grenache

WINEMAKING:

Harvested at optimum ripeness with selective sorting. Traditional vinification with total destemming. Short maceration with daily punching down in concrete vats.

AGEING:

In concrete vats for 6 to 12 months.

TASTING:

Beautiful purple color. Aromas of ripe strawberries and cherries explode on the nose. The palate is supple and fruity.

FOOD AND WINE PAIRING:

Ideal companion to duck breast and piperade.

AGING POTENTIAL :

To drink between 2 and 4 years.
Serve between 15° and 17°C.

