

**TERROIR:**

Clay-limestone soil, very stony.

**MAIN GRAPES:**

Syrah  
Grenache

**WINEMAKING:**

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

**AGEING:**

Aged in new barrels for 24 months.

**TASTING:**

An exceptional wine. Intense ruby color. A powerful and complex nose of blackberry, vanilla, cocoa, mocha, but also peppery notes, licorice, and tobacco. The palate is full-bodied, smooth, and velvety. It reveals aromas of black raspberry liqueur and truffle that coat the hardest-to-reach corners of the palate. The tannins are clean and silky, well integrated into this magnificent balance.

**FOOD AND WINE PAIRING:**

It is recommended to decant it before serving. The ideal accompaniment to hare à la royale.

To drink within 15 years.  
Serve at 15-17°C.

