

**TERROIR:**

Clay-limestone on the slopes.

MAIN GRAPES VARIETIES:

Cinsault

WINEMAKING:

Hand-harvested in crates at optimum ripeness. Carbonic maceration vinification.

AGEING:

From 4 to 6 months in concrete vats.

TASTING:

Bright, clear color with ruby highlights. Halfway between red and rosé. A "GlouGlou" wine that favors drinkability and pleasure.

FOOD AND WINE PAIRING:

Perfect with Mediterranean cuisine, especially a vegetable tian or pissaladière.

AGING POTENTIAL :

Drink within 2 years.

Serve between 8°C and 10°C.

