

**TERROIR:**

Sandstone soil located on the south-eastern slopes of the La Clape massif.

MAIN GRAPES:

Grenache
Syrah

WINEMAKING:

Hand-picked in small crates, sorted grape by grape, harvested at optimal ripeness. Long vatting with daily punching down in a truncated wooden vat.

AGEING:

12 months in wooden vats.

TASTING:

Intense, deep purple color. The nose combines spicy aromas (cinnamon, pepper) with notes of blackberries and mocha. The palate is complex, elegant, and refined.

FOOD AND WINE PAIRING:

The ideal companion for a Gardiane de Taureau.

AGING POTENTIAL :

To drink within 10 years
Serve at 15-17°C.

