

**TERROIR:**

Clay-limestone soil, stony, located on the south-eastern slopes of the La Clape massif.

MAIN GRAPES:

Mourvèdre
Grenache

WINEMAKING:

Hand-picked grapes, sorted one by one, harvested at optimal ripeness. Total destemming. Long fermentation in truncated wooden vats with daily manual punching down.

AGEING:

In oak barrels and half-barrels for 24 months.

TASTING:

Intense ruby red color. The nose combines aromas of cherry brandy, mocha, cocoa, and sweet spices. On the palate, this wine is rich and dense with silky tannins. It reveals notes of ripe fruit and a roasted finish. This wine is powerful and distinguished.

FOOD AND WINE PAIRING:

It is recommended to decant it before serving.
An ideal accompaniment to spit-roasted suckling pig.

Best enjoyed between 6 and 10 years.
Serve at 15-17°C.

