

**TERROIR:**

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

**MAIN GRAPES VARIETIES:**

Syrah  
Carignan  
Grenache  
Mourvèdre

**WINEMAKING:**

Hand-picked grapes, sorted and harvested at optimal ripeness. Part of this cuvée is vinified traditionally, while the other part undergoes carbonic maceration.

**AGEING:**

In concrete vats for 12 months.

**TASTING:**

Intense ruby color. The nose combines aromas of blackcurrant and black pepper with notes of licorice and blackberry. The palate is rich and full-bodied with a silky, refined texture. The finish is smooth and elegant.

**FOOD AND WINE PAIRING:**

Ideal companion to a bone-in rib steak with chanterelle fricassee.

**AGING POTENTIAL :**

Best enjoyed between 2 and 6 years.  
Serve at 15-17°C.

