

**TERROIR:**

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

MAIN GRAPES:

Syrah
Grenache
Carignan
Mourvèdre

WINEMAKING:

Manual picking in crates at optimal maturity followed by grain sorting. Vinification in wooden vats for Syrah, in concrete vats for other grape varieties. Long vatting with daily manual punch-down.

AGEING:

In wooden vats for Grenache, Mourvèdre and Carignan, in 300-litre barrels for Syrah for 12 months.

TASTING:

Intense ruby color. The nose combines aromas of raspberry, blackberry, chocolate and black olive. The mouth reveals aromas of licorice and roasting. This wine, of exceptional concentration, ends on perfectly ripe sweet tannins.

FOOD AND WINE PAIRING:

It is advisable to decanter 3 hours before serving.

Ideal companion of a Tournedos Rossini.

To drink between 4 and 10 years.

To serve at 15-17°C.

