

**TERROIR:**

Clay-limestone soil ideally exposed on the heights of Villeveyrac in the Hérault department. It dominates the sea and takes full advantage of this exposure.

MAIN GRAPES:

Carignan
Syrah

WINEMAKING:

Manual picking in 8kg crate at optimal maturity.
Vinification in concrete tank for about 3 weeks.

AGEING:

Maturation between 10 and 12 months in wood vats of 50 hectoliters.

TASTING:

Aromas of red fruits such as blackcurrant or morello cherry. The full and greedy mouth makes this bottle delicious to taste.

FOOD AND WINE PAIRING:

This bottle will be the perfect companion to a wood-burning rib.

To drink between 2 and 4 years.

To serve at 15-17°C

