



Domaine :
LA NÉGLY

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IGP Pays d'oc Red

Le Pavillon



TERROIR :

Silty Clay limestone soil, sea facing.

GRAPE VARIETIES :

Syrah
Carignan
Cinsault

VINIFICATION :

Manual harvest after which the grapes are selected one by one, the grapes are picked at full ripening, cold pre-fermentation maceration for 2 to 5 days and traditional vinification with total destemming. The vatting lasts for 30 days with gentle stomping of the grapes.

AGEING :

Aged in steel vats for the Cinsault and in wooden vats for the Syrah.

TASTING :

An intense ruby robe and a complex nose with notes of fresh red fruit, raspberry, blackcurrant and just a touch of spices, black pepper and cinnamon.

The palate is round and leaves you wanting more, the melted tannins are silky and the finish is long and elegant with notes of liquorice.

Serve with summer barbecues.

To be drunk between 2 and 4 years of age.

