



Domaine
LA NÉGLY

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IGP Pays d'oc Red

Les Terrasses de la Négly



TERROIR :

Clay limestone and sandy loam soil.

GRAPE VARIETIES :

Syrah
Carignan
Cinsault

VINIFICATION :

Manual harvest in crates; the grapes are sorted on a table, vating by gravity followed by light pressing. The fermentation takes place in controlled temperature vats at around 15°C, short maceration for 10 days.

AGEING :

Aged for 6 months on fine lees, a part of the blend is aged in 50HL vats and the rest in concrete vats.

TASTING :

This intensely coloured wine is marked by the fullness of our Syrahs. Gifted with undeniable red fruit, its notably fresh accent will leave you seduced. The full palate is built of supple tannins, soft and silky. The long delicate finish releases perfumes of fresh fruit.

To be served between 15 and 17°C.
Ideal with barbecued lamb.

