

**TERROIR:**

Clay-limestone soil facing the sea.

MAIN GRAPES:

Syrah
Cinsault
Carignan

WINEMAKING:

Manual harvest, picking at optimal maturity, cold pre-maceration. Short vinification with daily punch down.

AGEING:

Maturation of 6 months on fine lees, in wooden vats of 50 Hls for the Syrah, in concrete vats for the other grape varieties.

TASTING:

This cuvée, where the Syrah predominates, has a nice length in the mouth. The tannins are supple and silky fruity with aromas of wild strawberry and fresh fruit.

FOOD AND WINE PAIRING:

Ideal companion to grilled lamb chops.

To serve between 15 and 17°C.

To drink between 2 and 4 years.

