



**GRAPES:**

Grenache 60%, Syrah 30%, Mourvèdre 5% & Cinsault 5%

**D.O.: Rhône**

**THE TERROIR**

Clay-limestone soil.

**WINEMAKING:**

Cuvaison 15-17°C for 12 to 14 days. Daily pump in cover. Fermentation with temperature controlled between 18°C and 26°C.

**TASTING NOTES:**

Color: Morello cherry, bright and clear.

Nose: Elegant with small red fruits aromas (cherry, raspberry).

Palet: Harmonious with fine tannins. Finish on blackberry and blackcurrant flavours.

Food Pairing: Rare meat, duck and hard cheeses.

