

Jérôme Nutile – 1 star Red

Appellation:	AOC Languedoc 2018
Blend:	Grenache (45%) Syrah (45%) Carignan (10%)
ABV:	14%
Soil:	Villafranchian rounded pebbles with a continental climate.
Winemaking:	Parcel selection. Traditional vinification in concrete tanks. Partially destemmed grapes.
Color:	This red wine has a beautiful scarlet red color.
Nose:	Generous with aromas of black fruits and pepper.
Palate:	A rich tasting, nicely structured and ending on a delicate and fresh finish.
Preservation:	Up to 5 years
Food pairing:	Ideally paired with grilled meats or stews, and assorted cheeses. Chef Jérôme Nutile recipe: Alpilles Lamb chop or fillet.



A wine collection created by Jérôme Nutile – Cuvée Gourmet

These wines are designed and created by the famous Chef Jérôme Nutile. “Meilleur Ouvrier de France” and Michelin starred chef, Jérôme Nutile, is a true ambassador of the local products from France. Premium wines created from the best vineyards in the South of France. The Chef Jérôme Nutile has imagined an exceptional blend. Furthermore, the Cuvée Gourmet is elaborated from the best grapes of the Sud of France. All grapes carefully selected by the Chef. The result, fine wines, that accompany the most delicate dishes.