

<b>Appellation:</b>	IGP pays d'OC 2019
<b>Blend:</b>	100 % Grenache
<b>ABV:</b>	14% Alc./Vol
<b>Soil:</b>	The vines are planted on gently slope, well-drained hillsides on northern part of the Corbières region near Narbonne. The soils are composed of pebbles consisted of silica, limestone, flint and sandstone in order to deal with the increasingly hot vintages, the vineyards are not ploughed to encourage the growth of vegetation in the soil. The climate in this region is warm, dry, windy and sunny.
<b>Age of vines / Yields :</b>	20 – 30 years / 30 HL / Hectare
<b>Winemaking:</b>	The harvests are carried out by hand. In the cellars, the winemaker prefers short maceration periods to ensure a delicate style of wine. The terroir is enhanced by ageing the wines in barrels. The wood allows for gentle oxygenation of the wines in order to hone their style.
<b>Color:</b>	The wine is dressed in a beautiful plum colored robe with a hint of pink.
<b>Nose:</b>	A fruity nose.
<b>Palate:</b>	Full of structure with soft and velvety tannins, vigor and especially a nice fruit.
<b>Serving temperature:</b>	Best served at 16°C.
<b>Preservation:</b>	Up to 5 years.
<b>Food pairing:</b>	It goes perfectly with grilled meat and all cheeses.



All wines are numbered. The numbering gives an indication about the type of the red wine. The numbering offers light, medium, and full-bodied red wines. The higher the number is the more complex flavors and richer mouthfeel you will find. Delicate and elegant these gourmet wines come from plots scrupulously selected for the quality of the terroir and the age of the vines.