



## Michel Sarran - 2 stars Red



**Appellation:** AOP Corbières 2019

**Blend:** Grenache (50 %), Syrah (50 %)

**ABV:** 14 %

**Soil:** Rich and powerful wine selected from plots of land on limestone hillsides covered with rounded pebbles.

**Winemaking:** Classic vinification with destemming on the Syrah. After blending, the alcoholic fermentation ends in oak casks. Aging lasts twelve months.

**Color:** Intense, with beautiful scarlet red color.

**Nose:** Charming with its aromatic intensity. Lightly woody with notes of spices and red fruits.

**Palate:** A round mouth, powerful and fine, with black and red fruits aromas. Very nice length and beautiful persistence with its vanilla notes, characteristic of the oak barrel.

**Preservation:** Up to 5 years

**Food pairing:** Ideally paired with lamb or veal dishes and cheeses. The Chef proposes his "Signature" recipe: Marinated Aveyron Allaiton lamb.



A wine collection created by **Michel Sarran 2 stars in the Michelin Guide** – Cuvée Gourmet

*The Michel Starred Chef Michel Sarran is a key figure in the French gastronomy. Well known to the public thanks to his role as a judge in the TV Show, Top Chef, this artist is an emblematic Chef from the south of France. All the vintages comes from plots scrupulously selected for the quality of the terroir and the age of the vines. Harvested by hand, all clusters are sorted to select only the best. After the winemaking, the aging is done in barrels.*



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