



Renaud AUGIER ✿

Red Wine



Appellation:	IGP Pays d'Oc
Blend:	70 % Merlot / 30 % Cabernet Sauvignon
ABV:	13,5%
Soil:	Grass-seeded vine rows on alluvial terraces
Average age of vines:	25 years
Winemaking:	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming. Alcoholic fermentation for 30 days with two pumping-over a day. Soft pressing with separation of different qualities of pressed juices
Color:	Dark ruby red color
Nose:	Elegant and complex with aromas of ripe black fruits, blackcurrant leaf combined with spicy notes such as liquorice and vanilla.
Palate:	A smooth, very pleasant wine with a very tasty and intense mid palate in which the fruit takes centre stage. Well balanced wine with a light acidity. Good finish.
Serving temperature:	Best served between 14 and 16°C
Preservation:	5 years
Food pairings:	A perfect match with a typical Japanese barbecue.



A wine collection created by Renaud AUGIER – French Gourmet Wine



Renaud Augier is the head chef of the Tour d'Argent in Tokyo (1 star in the famous Michelin Guide), a restaurant considered as an ambassador of French gastronomic culture in Japan. Before Japan, Renaud Augier was a Chef in gastronomic restaurants such as Georges Blanc in Vonnas or Louis XV in Monaco, where he worked besides world renowned Chefs such as Gauthier Daniel, Michel Trama or Alain Ducasse. His gastronomic creations have been awarded in the highest gastronomy competition and in 2018 Renaud Augier becomes « Meilleur Ouvrier de France ».



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