



Avenue de la Mer

N°3 GRENACHE

Red wine



Appellation : IGP Pays d'OC

Blend : 100% Grenache noir

ABV. : 14%

Soil : 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. 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.

Winemaking : 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, half barrique and cask.

Color : The wine is dressed in a beautiful plum colored robe with a hint of pink

Nose : Aromatic and fruity nose, combining stewed fruits, spices and coniferous notes

Palate : Full structure with soft and velvety tannins. Good balance between the fruit, the spices and a beautiful acidity

Serving temperature : Best served at 16°C

Preservation : Up to 5 years.

Food pairing : It goes perfectly with grilled meat and strong cheese.



6 different wines are available in the Sea Avenue wine collection



Wines & Brands
+33 (0)6 07 71 20 36
contact@winesandbrands.com
257, Allée du Mas Nègre
34970 LATTES
FRANCE