



## Vineyards

### Localisation:

Southern Rhône Valley,

### Soil type:

Clay limestone soil

## Winemaking

Grape: 40% Syrah, 40% Grenache and 20 % Mouvèdre

Process : Classic of Rhone Valley without adding sulfur since the grape harvest to the bottling. This aim of this choice is to recover the natural expression of the *terroir* and to enhance the southern Côtes du Rhône grape variety.

## Tasting

The color is dark. The nose proposes stone fruits fragrances in particular black cherry.

The mouth is based on fruits and spices. Smooth, the tannins are fused with a beautiful maturity.

### Food matching idea:

Guinea fowls with morels / "Agneau de 7 heures" (lamb cooked during 7 hours) / Cheese

*« A wine convivial, easy to taste, suitable for all »*  
(Gilbert & Gaillard)



Organic Wine  
Certified by FR BIO-01

