



TERROIR

The terroir is made up of clay and limestone and in the Aude Valley at an altitude of between 350 and 500m, where the grapes can mature slowly and develop their distinctive aromatic freshness and delicacy.

CLIMATE

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period.

VARIETALS

Cinsault 45%, Syrah 45%, Merlot 10%

VINIFICATION

The grapes are pressed and then their juice is left to settle and clarified at low temperatures in a steel vat. Then fermentation is allowed to take place at a temperature of no more than 18°C. Finally, the wine is aged on the lees and undergoes malolactic fermentation in steel until February/March.

TASTING NOTES

This wine is a pale rose colour. It has a complex nose red fruits, such as strawberry and blackcurrant. On the palate it is full of fruit, well-rounded, and the finish has no harshness

SERVICE AND FOOD PAIRING

Serve chilled (7-10 °C).

The wine can be appreciated alone but goes equally well with cheese on toast or grilled shrimps, salmon.

PACKAGING AND STORAGE

Sold in traditional Burgundy 0.75 bottle with a screw cap, and comes in cardboard cases of 12 bottles.

Store horizontally, in a cool in dry place. Drink within 2 to 3 years.