



Vin de Pays d'Oc



Grape variety(ies): Blend of Grenache Noir, Syrah, Merlot and Carignan.

Origin: Oc region

Soil: Highly varied: there are clay-chalky, sandy, schistous and gravelly soils. **Vinification:** Part of the blend is prepared with the traditional method (in tanks for one week). The other part is obtained by the heat process. After that it is fined, blended and matured in stainless steel vats.

Tasting notes:

- Color: A great ruby red, fairly intense.

- Nose: Clean with red fruit (currants) notes and light, spicy aromas

- Palate: Very supple, round and ample.

Recommendations: This wine may be served with a large number of dishes such

as cold cuts, salads, grilled meats and cheese.

Serving condition in F°: 60 - 64
Cellar potential: 1 - 3 years
Alcohol content: 12.5

Bottle capacity: 750 ML

Bottles/case: 12



