

Location:

Cru from the right bank of the northern Côtes-du-Rhône; vineyard hillsides, terraces, the plots of the cellar is located in the heart of the appellation, in its southern part

Grape variety:

Syrah

Terroir:

Granitic arenas

Climate:

Continental of Mediterranean influence

Vinification:

Manual harvest, subject to selection

rigorous according to origin and level of maturity, harvest destemmed. Cold pre-fermentation maceration of a few days to gently extract the fruit. Vatting with traditional methods of fruit extraction, gently

Breeding:

In French oak barrels for part of the cuvée, in concrete or stainless steel tanks for the rest.

Oenologist Ratings:

Dress: Very intense and shiny purple

Aromas of ripe fruit (blackcurrant, berries, blackberry) and spices with a hint of violet

Palate: Complex and full, the fruit notes

slightly jammy are carried by a beautiful acidity.

The tannins although present are elegant and bring from complexity to this balanced wine

Food and wine harmony:

Rare rosbief with some seasonal vegetables, a rib of beef or raw milk cheeses

Operating temperature: 16 - 18°C

