



Tradition

Blend

40 % Cinsault
30 % Grenache
30 % Syrah

Appellation

IGP Méditerranée

Aging

100% stainless-steel tank

Viticulture

Converting to organic farming
High Environmental Value
Mechanical grape harvesting
Sustainable viticulture

Tasting

- 👁️ Elegant pale colour with salmon hues
- 👃 Powerful nose of white-fleshed fruits and floral aromas
- 👄 A dry and fresh wine with a frank and fruity attack
- 🍽️ Apéritifs and summer dishes

Vinification

Direct pressing
Cold stabulation for 8 days
Static settling for 1 hour
Cold fermentation

Production

40 000 bottles



Terroir: Clay-limestone soils



12,5 % Vol



Serving between 8 et 10°C



Méditerranéen
Climate



Bottles Type
37,5 - 50 - 75 - 150 cl



To be enjoyed
within 18 months