



SECRET

## Blend

60 % Cinsault  
20 % Grenache  
20 % 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 with aromas of white-fleshed fruits
- 👄 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



Méditerrananean Climate



Bottles Type 75 cl



To be enjoyed within 18 months

