

PRÉFÉRENCE

AOP COSTIÈRES DE NÎMES

TERROIR :

The soils are highly typical of the appellation with large smooth stones from alluvial deposits from the Rhone and Durance rivers on a clay-limestone subsoil.



GRAPE VARIETIES

The varieties are typical of the appellation: 75% Syrah and 25% Grenache.



WINEMAKING

The grapes are harvested when perfectly ripe then destemmed. Maceration lasts 18-20 days with perfect temperature control and careful extraction of the aromatic and polyphenolic elements (pumping-over and delestage).



TASTING NOTES

This wine is ruby red tinged with purple and offers aromas of violet and raspberry. In the mouth, red fruit come together in a fresh and enjoyable finish.



AGEING POTENTIAL

Can be enjoyed now but will keep for 3 years.

