

# 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

75 % Grenache and 25 % Syrah.



## WINEMAKING

The grapes are harvested at optimal maturity and always destemmed. After a cold maceration for 4 to 7 hours to obtain the good color intensity, the liquid is racked from the tank. The alcohol fermentation begins after a cold settling at a controlled temperature in order to favor the fruit expression.



## TASTING NOTES

Purple tints robe, intense nose of little red fruits, raspberries and blackberries. Ample and generous mouth. Enjoy with white meat and barbecues. Serve at around 10°C.



## AGEING POTENTIAL

Ready to drink now.

