

*An emblematic range of the  
Conservatoire of Littoral's protected site*



**Grape Varieties:** 94% Mourvèdre  
6% Cinsault



**Location:** St. Cyr-sur-Mer



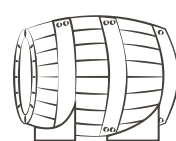
**Soils:** Sandy matrix loaded with limestone pebbles with Jurassic and Triassic limestones



**Produce:** 32Hl/Ha



**Vinification:** Manual harvesting  
Total destemming  
Maceration for about thirty days with temperature control between 23°C and 26°C  
Pressing and incorporation of the press juice into the free-run juice after tasting  
Blending of the varietal wines to obtain the cuvee



**Wine making:** In French oak barrels for 20 months  
Ageing potential: 10 years



**The eye**

Ruby colour.



**The noze**

Powerful nose with aromas of ripe fruit, cocoa and leather.



**The mouth**

The palate is harmonious, rich and fleshy, with melted tannins, powerful and elegant.



**Gastronomy**

Quail with grapes, veal tenders, rack of mutton, turkey with truffles.

*Elegant | Fruity*

*Elegant | Harmonious*