



Grape Varieties: 95% Mourvèdre
5% Carignan



Location: Le Castellet



Soils: Grey to black sandy marls

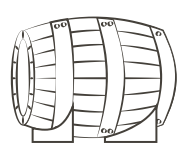


Produce: 32Hl/Ha



Vinification: Hand made harvest

Vinification of the 2 grape varieties together
Total destemming
Maceration for 35 days with temperature control
between 24°C and 28°C
Pressing and incorporation of press juices
in free-run juice after tasting



Ageing: French oak barrels for 18 months
Ageing potential: 10 years



The eye

Beautiful black
garnet color.



The nose

Powerful nose with aromas of
ripe fruits, leather and licorice
with spicy nuances.



The mouth

The attack is harmonious, rich and fleshy
combining power and finesse thanks to
melted tannins that fill the mouth. This wine
is part of a whole where ardor and
generosity dominate.



Gastronomy

Rack of lamb roasted with
thyme, tournedos, lamb
mouse.

Fruity | Powerfull | Gourmet

Fleshy | Fruity | Long