

"Celebrate" your pleasure...



Grape Varieties: Syrah
Grenache
Cinsault



Location: Salon de Provence (trading)



Foaming and ageing: The foam is made in the tank stainless steel thermo-regulated by adding yeast and sugar. This stage is carried out at 18°C. The wines will then age for a minimum of 6 weeks on fine lees before filtration for bottling.



Vinification: Alcoholic fermentation in stainless steel tanks



The eye

Light pink dress.



The nose

Offers the scent of a pretty expression of ripe fruit and spices.



The mouth

Seductive by its black fruit aromas and spices, typical of this grape variety, which give it a fruity and smooth mouthfeel.



Gastronomy

Asian cooked, tuna tartar, lemon meringue tart, Belle-Hélène pears.

Fruity | Gourmet

Elegant | Fruity | Rich