



**Grape Varieties** : Syrah (60%), Grenache Noir (40%)



**Wine-growing process** : We work our soils in the respect of the environment : plowing is done by horses, natural protection of the vines, manual harvesting.

A big part of the grapes used are harvested in a plot which was planted 59 years ago.



**Wine-making process** : Harvest is done early in the morning, the grapes are placed in a cool room overnight, they then cold-macerate for 3 weeks, with gentle extraction.

No barrel maturing.

**Annual Production** : 2 000 bottles.



**Tasting** : Intense cherry red color with purple reflections.

Nose expressing notes of red fruits, sour cherry and spices.

Mouth revealing fresh and straight notes of fresh fruits, cherry and plum, with spicy tannins still carrying a fresh finish in the mouth.

To be consumed within 5 years.

**To be served at 12-15°C/54-59°F.**

**Alc. 13,5%**