

Description : Deep red, very powerful, full bodied and tannic - Lose yourself in this wine's exquisite fig jam and liquorice perfumes, with notes of grilled dried fruit.

This wine of original, spicy aromas, has a warming finish and nice length on the palate.

Varieties : 100 % Grenache

Soil : Clay-limestone, pebbles

Area Cultivated : 2 hectares

Yield : 30 hectolitres/hectare

Annual Production : 7,000 bottles

Vines' Average Age : 50 years

Vine-growing Method : Organic - Sustainable farming. Traditional working of the soil. Fertilizer not used since 1994.

Harvesting : By hand

Vinification : Traditional – Entire bunches

Very long fermentation : 25 days temperature controlled. Rack and return and pumping over methods.

Ageing : 18 months in tank

Alcoholic Degree : 14 °C

Residual Sugar : 2.5 g

Laying Down : 10 years

Tasting: Deep red, very intense, full bodied, tannic.

Food pairings : Enjoy with game, red meats, unpasterised farm cheeses.

Awards and Reviews :

Silver medal at the 2008 Macon « Grands Vins de France»

Competition Bronze medal at the 2008 « Vignerons Indépendants» (Independent wine-makers) Competition

Hachette Wine Guide 2008 : 2 stars.

