

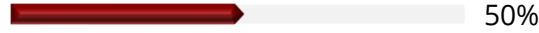


*Pays d'Oc IGP | Vintage 2023*

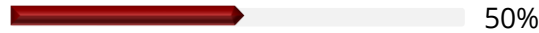


### *Grapes varieties*

Syrah



Merlot



*Non contractual picture*



### *History*

Nowadays, red wine is enjoyed in all circumstances, at room temperature, or even slightly chilled. The important thing is pleasure from the first sip.

A pleasant feeling, a moment of well-being, it is your Red wine for moments to share.

Close your eyes, let yourself be carried away: head in the clouds, eyes in the stars!



### *Soil*

Limestone-clay

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



### *Vinification*

Night harvested in order to preserve the freshness of the fruit.

Cold pre-fermentation maceration for 5 days, then traditional maceration for 20 days.

Pumping over, soft cap-punching, micro-oxygenation on the skins.

Malolactic fermentation.

Devatting and pressing.

Tasting and blending of wines.



### *Tasting*

Notes of jammy red fruit such as blackberry and blackcurrant dominate the nose and are found on the palate. The roundness of this blend reveals liquorice notes. This lush wine shows a subtle exoticism with coconut and chocolate on the palate.



### *Food pairing*

Will perfectly match a couscous sweet and sour chicken or a duck-based dish.



### *Awards*

**Gold** - Concours des Vinalies Occitanie 2024

**Alcohol: 13,5% vol.**