



Non contractual picture

Alcohol: 14,5% vol.



Pays d'Oc IGP | Vintage 2022



Varieties

Syrah	45%
Grenache Noir	45%
Carignan	10%



History

"Secret Rouge" is produced from the oldest vines of the Alma Cersius vineyard, on a mosaic of terroirs. These selected plots and vines represent history and offer rare and remarkable fruits. The organoleptic qualities of these old vines are enhanced by the contemporary work of men. The secret of this cuvée lies in this clever blend of tradition and modernity, a secret that only reveals itself when tasting the wine.



Soil

Selection of old vines on mostly limestone-clay and rolled stones soils surrounded by garrigue.



Vinification

Elixir from a millimeter, adjusted vinification...
Supreme maturity of grape determines the harvest date.
Traditional maceration for 40 days.
Malolactic fermentation on the skins.
Racking, filtration and ageing for several months before bottling.



Tasting

Deep red color with garnet tints. Teasing, Secret Rouge is aptly named. Its complex aromas still reveal some clues: scent of garrigue blown away by a summer breeze, old-fashioned black olive mash, subtle toasted notes, caramel from our childhood! Crescendo, the sensation of power reveals a fundamentally Mediterranean wine. Well balanced, the structure finally outlines the design of the secret and announces a smooth and generous finish, thanks to the tannins so melted. Silky and velvety... A Red carpet for the taste buds.



Food pairing

To be tasted with meat-based dishes like a Flemish beef stew, rabbit in mustard sauce or Osso Bucco.