



**Pays d'Oc IGP | Vintage 2024**



### Grapes varieties

Syrah	<div><div></div></div>	50%
Merlot	<div><div></div></div>	50%



### 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.



### Récompenses

**Gold** - Concours des Vinalies Occitanie 2025

**Silver** - Concours Général Agricole de Paris 2025



Non contractual picture

Alcohol: 13,5% vol.