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## TERROIR

This terroir consists of clay and limestone on the heights of the Aude Valley, at an altitude of between 350 and 500m, well-exposed to the sun and winds which create a micro climate, where the grapes can mature slowly and develop their distinctive aromatic freshness and delicacy.

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## CLIMATE

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period.

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## VARIETALS

40% Merlot, 20% Cabernet Franc, 20% Syrah, 20% Grenache

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## VINIFICATION

After harvest the grapes are sorted and placed in a broad stainless steel vat where they burst under their own weight and the pressure of gravity's pull. The juice is then left in contact with the skins for 2-3 days while cold maceration takes place in a controlled environment no warmer than 12°C, and the caps are carefully punched down twice every day to ensure maximum extraction between the grape juice and the pulp and skins to ensure the colour and aromas of the final product.

The wine is then left to ferment for approximately a fortnight in a controlled temperature of no more than 25°C, after which the vat is drained and the free run wine is separated from the skins and gross lees and the wine is transferred to a steel vat where it ages until the March following the harvest.

## **TASTING NOTES**

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This ruby-red wine is ruby has an expressive nose of red fruits, and a well-rounded body, with an ample strawberries and blackcurrents

## **SERVICE AND FOOD PAIRING**

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Serve at room temperature (15-18 °C).  
Goes well with red meat.

## **PACKAGING AND STORAGE**

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Sold in traditional Burgundy 0.75 bottle with a screw cap and comes in cardboard cases of 6 or 12 bottles.

Store horizontally, in a cool in dry place. Drink within 3 years.