



❖ SOIL :

Sandy loam soil

❖ GRAPE VARIETIES :

50% Niellucciu, 50% Merlot

❖ VINEYARD MANAGEMENT :

Cordon pruning for the Syrah (4,000 vines/ha), Guyot pruning for the Merlot (4,000 vines/ha) and the Niellucciu (5,300 vines/ha). Controlled grass cover, sustainable agricultural practices.

❖ HARVEST :

Harvested at night by machine

❖ VINIFICATION :

Traditional red vinification with cold pre-fermentation maceration and gentle extraction of the different grape varieties. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. Vatting period of 2 to 3 weeks. Running off. Pressing. Selection of the wines. Blending. Malolactic fermentation. Racking.

❖ AGEING :

Aged in concrete tank. Fining, if needed, Filtration

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour: Clean, bright, crimson red

Nose: Maquis scrubland and candied notes come through beautifully on the nose, which is charming, ripe and complex.

A hint of chocolate and toasting, fine spices and great freshness endow this red wine with complexity and finesse.

Palate: Deliciously smooth and silky, this is an easy-to-drink wine of surprising complexity. The candied fruit is balanced by the freshness of the terroir and the softness of the wine. The tannins are smooth and elegant, the character of the wine is expressed by its volume on the palate and its sweet spices.

Well balanced and seductive on the palate!



87 pts
WINE
SPECTATOR

15/20
JANCIS
ROBINSON



“ Food pairings :

Serving temperature: 16-18°C

This wine is ideal for those looking for sheer drinking enjoyment. With its easy-to-drink character it can be served on its own, as an aperitif, but it also pairs well with grilled meat, red meat and pizza. Its soft side also makes it the perfect choice with platters of charcuterie and cheeses of all types. ”