

cuvée: **EXTRAIT**

The centenarian Mourvèdre from le Calada: a genuine and rustic wine that will go through decades.



Terroir: Rolled Pebbles (lieu-dit : Le Calada)

Age of vineyard: 100 y.o.

Grapes: Mourvèdre 80% Grenache 20%

Vinification: Full Harvest, not trodden and slightly crushed grapes
Macération of 3 weeks in pyramidal concrete tank

Aging: 30 months in demi muid

Tasting: deep red color, black fruit and very deep liquorice
nose with high complexity. Powerful mouth, fleshy,
concentrated with very fine and dense tannins.

Temperature of service: 16°C to 18°C

Food pairing: Roasted meat, pigeon, lamb or pecking
duck, sheep's cheese.

Aging Potential: 15-20 years

Production: 800 bottles