

cuvée: **TRADITION**

Harmonious, balanced et full of character; result of a complex blending.



Terroir: Rolled Pebbles (lieu-dit: Tresquoy, Cabrières)

Sandy (lieu-dit: Bois Dauphins)

Rolled Pebbles and limestone (lieu-dit: Palestor, la Roquette, Pied Long, Pignan)

Âge of the vineyard: 60 years old

Grapes: Grenache 65% Syrah 20% Mourvèdre 10% Cinsault 5%

Vinification: Manual grape harvest and grape selection Maceration of 21 to 24 days.

Ageing : 70% in stainless steel vats, 30% in newbarrels

Tasting: Nose full of fruit and spices

The mouth is fleshy with notes of red and black fruits enhanced with very fine tannins.

Temperature of service: 16°C to 18°C

Ageing potential: 10 to 15 years

Production: 60.000 bottles