



LES PETITES PARCELLES ROUGE



APPELLATION : AOP Grés de Montpellier



GRAPE VARIETY : Grenache, Syrah



TERROIR : Stony clay-limestone soil on hillsides



VINIFICATION ET AGEING : The grapes, sourced from a rigorous selection of the finest small plots within this appellation, are harvested at peak ripeness. The harvest is carefully brought into the vats, where it is fermented for 15 days. The grapes are then pressed, and the wine is aged for 15 months in vats before bottling.



TASTING :

COLOUR : Beautiful, glossy garnet-colored dress with purple highlights

NOSE : Intense aromas of overripe red fruits and lightly vanilla-scented spices

PALATE : A bold and fleshy attack with supple and silky tannins. The finish is luscious.



PAIRINGS :

It will be the perfect companion to your platters of mature cheeses and braised red meats.



OENOLOGIST'S TIP : To allow it to fully express its fruity character, do not hesitate to decant it 2 hours before serving.