



APPELLATION: IGP Pays d'Hérault Collines de la Moure

GRAPE VARIETY: Syrah, Carignan noir, Grenache

TERROIR: Limestone Clay soils on Cournonterral and Villeveyrac

Mechanical harvesting during the day, destemming, hot pre-fermentary maceration, hot pressing, alcoholic fermentation of the liquid phase. Filtration and preparation of the wines prior to bottling on the estate.

NOSE: Enticing and generous showing intense red berries notes.

MOUTH: Well balanced, with a fruity character dominating on freshness.

This wine will be a perfect match with grilled red and white meats and hard cheeses.



OENOLOGIST S ADVICE:

Best served young and slightly chilled (12° C).