



For our reds, we are looking for gourmet and fresh wines, on a mild tannic basis. We work in traditional vinification, with bi-daily tasting of the vats, which allows us to master the extraction of the structure. Maceration under marc for 2 to 4 weeks, depending on the cuvées, in order to strengthen the melted and the elegance of the tannins. Breeding on fine lees to preserve aromas and give a good fat while coating the tannins.

AOP Côtes du Rhône **Terre Antique**



Vintage : 2020

Grape varieties: Grenache – Syrah.

Terroir :

This wine comes from carefully selected vines, on arid and quite well drained and stony lands.

Wine Tasting :

Intense colour. Complex and expressive nose of small red fruits. Nice attack in mouth, over pleasant fruity notes. Volume, freshness, and a touch of sweetness. The palate is well balanced, on a mineral finish.

Wine pairings :

Perfect on red meats, fine delicatessens, but also a nice assortment of cheeses.

Laying down :

Can be enjoyed now while young, but it can also be stored 2 to 4 years.