



Réserve

Typical characteristics: the wine has flavours of red and black fruit and spices; as it ages it also becomes suggestive of mushrooms and leather. It will keep well for at least 20 years.

Serving the wine: the wine may be decanted and should be served at 16°C or 17°C. It goes well with red or white meat, roasted or sauced; it may accompany mushrooms, cows-milk cheese or Banon.

Type of soil: rounded stones, clay, chalk and silica.

Grape varieties: Grenache is predominant. It is blended with Syrah, Mourvedre and Cinsault.

Winemaking and maturation: there is rigorous selection of the grapes during the vendage. Vinification lasts for three weeks, with the temperature of fermentation around 30 to 32°C . 70 per cent of the wine matures in big barrels of 40 hectolitres and 30 per cent in oak casks of 600 litres. Maturation takes some 16 to 18 months.

What can be said about the wine: it is a very virile wine, typical of its terroir, strongly influenced by the Mistral and the sun. A wine that will bring the traditional robustness and warmheartedness of Provence to your table.