

Tender and generous, a wine to share with friends



Grape Varieties: 91% Mourvèdre
5% Cinsault
4% Carignan



Location: La Malissonne, Le Brûlat



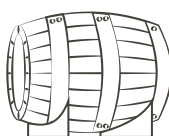
Soils: Rudist sandy marls and calcareous limestone



Produce: 35Hl/Ha



Vinification: Hand made harvest
Total destemming
Maceration for 28 days with temperature control
between 24°C and 28°C
Pressing and incorporation of press juices to the juice
of drop after tasting



Ageing: French oak barrels for 18 months
Ageing potential: 4 - 5 years



The eye

Beautiful garnet red
dress with purple
reflections.



The nose

The nose reveals a bouquet of
aromas, centered on notes of red
fruits then enhanced by spicy
notes.

Elegant | Spicy | Fruity



The mouth

The attack reveals richness and
personality. The finish is marked by
intensity and elegance.

Elegant | Puissant | Rich



Gastronomy

Cheeses, game in sauce,
grilled red meats.