



- **VINEYARD LOCATION:** TULETTE, DRÔME PROVENÇALE
- **GRAPE VARIETIES:** 60% CARIGNAN, 40% GRENACHE
- **SOIL:** CLAY/LOAM OVER LIMESTONE
- **VITICULTURE:** ORGANIC CONVERSION
- **VINIFICATION:** THE GRAPES ARE VINIFIED TOGETHER IN CEMENT TANKS. 100% DE-STEMMING. DAILY, GENTLE PUMP OVERS AND CAP SUBMERSION. MACERATION LASTED 15 DAYS. 22 MONTHS MATURATION IN TANK. THE WINE WAS BOTTLED UNFILTERED AND UNFINED
- **ABV:** 14.5%
- **COLOUR:** DEEP RED/PURPLE
- **NOSE:** A PRONOUNCED NOSE OF PLUMS, BLACKBERRIES AND VIOLETS
- **PALATE:** MEDIUM BODIED WITH A SILKY FINE TEXTURE. ROUND TANNINS, REFRESHING ACIDITY AND A LONG FINISH.
- **SERVING TEMPERATURE:** 16°C/61°F
- **NUMBER OF BOTTLES PRODUCED:** 3,400