



IGP Vacluse Red – *Cuvée Création N°2*

SOILS

Clay and sand

GRAPE VARIETIES

90 % Carignan, 10 % Grenache

WINEMAKING

Our oldest Carignan and Grenache grapes are harvested by hand in small crates to protect the berries. Vinification is by carbonic maceration, where uncrushed, whole bunches are fermented in a carbon dioxide saturated environment, producing a very fruity wine with velvety tannins. After fermentation, juice is racked away and the fermented bunches are pressed. Only the press wine is kept for this wine, which undergoes a short maturation in oak barrels.

TASTING NOTE

Deep purple with a violet hue, the nose is rich and exuberant, with notes of olive tapenade, blackcurrant jam, mocha and nutmeg. On the palate this wine bursts with juicy sweetness. Full bodied and beautifully balanced with velvety tannins.

FOOD AND WINE PAIRING

A good accompaniment to braised rabbit with prunes, an aubergine and parmesan bake, or steak in a green peppercorn sauce.

CELLARING

Drink now and within 3 years.

SERVING

Serve between 17 and 18°C.