

cuvée: **L' APOSTROPHE**

Iconic cuvée of the winery, made for the fruit fluffy wines lovers.



Terroir : Clay -Limestone (les amandiers vieilles vignes) located at « Plan de dieu »

Age of vineyard: 60 y.o.

Grapes: Grenache 70% Cinsault 20% Syrah 10%

Vinification: Manual grape harvest and grape selection

Cold pre-fermentation maceration, fermentation of 15 days in tank

Aging: 8 months on fine sediments in stainless steel vats

Tasting: violet red color; Nose of fresh fruits and sweet spices notes; Fleshy and full mouth with notes of red and black fruits

Temperature of service: 17°C to 18°C

Food pairing: Grilled food, poultry, stuffed mushrooms, cheese

Aging Potential: 4 to 5 years

Production: 7.000 bottles