



GRAPE VARIETIES

Merlot 45%, Syrah 45%, Grenache 10%

VINIFICATION

Only grapes promising the highest quality are chosen during the harvest: Syrah and Grenache @ 35 hectolitres per hectare and Merlot @ 40 hectolitres per hectare. Two to three days' low-temperature maceration before fermentation. Six to eight days' alcoholic fermentation with temperature control. Forty days of maceration with regular pumping-over and punching down of the cap. Significant extraction to give colour, structure and other essential elements of the wine. Twelve months' aging in new *barriques*.

TASTING NOTES

Intense ruby colour with crimson highlights. Fine, pure, expressive aromas suggestive of cumin, white pepper, mint, figs, dried fruits, apricots and grapes. Substantial body and understated oak influence provide impressive length. Rich and powerful, this is a bigger, denser wine than in recent vintages, but it maintains its finesse, without any suggestion of over-ripeness.

FOOD MATCHING

The ideal accompaniment for a salmis of young pigeon, this wine will equally bring out the best in game and lamb, while proving a perfect partner for other grilled or roast red meats.
