



TERROIRS DU VERTIGE
VIGNOBLES D'ALTITUDE



FRAÎCHEUR ROUGE

AOP CORBIÈRES, ROUGE

GRAPE VARIETY

70% Grenache, 30% Syrah

VINIFICATION

Traditional destemmed vinification. Grenache has a quite short vatting time to keep simplicity. Syrah has a longer one, around 20 days to bring structure and complexity.

TASTING NOTES

Clear and soft purple colouring. Aromas of black fruit, cherry and blackcurrant in the nose. In the mouth, tannins are silky with an enjoyable acidity. It's a round and elegant wine, a Corbières for pleasure.

FOOD PAIRINGS

White meat, simple and fresh starter or red fruit dessert.

PACKAGING

75cl bottle

STORAGE TIME

3 - 4 years

ALCOHOL CONTENT

15% vol.