

Vin de Pays d'Oc

Syrah

Cabernet Franc



Syrah 50 %. Cabernet Franc 50%

Both plant varieties are made into wine (vinified) separately.

The grapes are vatted with strict controlled temperatures for a quick fermentation of 5 days.

Maceration between 15 and 21 days, the structure remains supple.

After blending the two wines, fermentation and aging occur in the vat before bottling.

Spicy nose with of fruity wood, pepper and liquorice.

Round mouth and structured to age well: a good evolution of the wine of 2 to 4 years.

This wine, dense and smooth, will accompany your barbecues of late summer or roasted meats in autumn (fall).

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