RED

Grape varieties: Merlot
Cabernet Sauvignon



Vinification and Maturing

After a short pre-fermentation maceration, extraction is carried out by gentle pumping. The alcoholic fermentation temperature is regulated at around 26°C. Natural malolactic fermentation. Total maceration never exceeds 12 days to favour the roundness and expression of the fruit.
30% of the wine is aged in barrels. Assembly, filtration and bottling.

Tasting notes

Soft and generous, this wine is modern and well balanced, with hues of red fruit and fresh spices.
The elegant and airy finish ensures great digestibility throughout.

Food pairing

A fruity and elegant wine par excellence, it can be enjoyed alone as an aperitif. It is a delicious accompaniment to all party dishes (barbecue, pizza or cold meat platter) ...

Bliss in a glass!

Serve between: 14/16°c

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