



Style:	Red wine, fruity and round able to be drink lightly fresh.
Terroir:	A Terroir made up of clay and limestone typical from the "Haute vallée de l'Aude" at an altitude of 350m high.
Climate:	Influences of Mediterranean with Pyrenees Mountains. The temperature changes radically between night and day during the maturation period (12°C/30°C).
Varieties	Merlot 70% Cabernet Franc 20% Syrah 10%
Wine process:	The grapes are sorted out and put into the vats by gravity. Preferment maceration at low temperature lasts for 2 days. The caps are carefully punched everyday that helps to work out colour and aromas. The temperature is controlled within 25°C. After 5 to 10 days the devating is decided by taste. The 3 varieties are wine-made separately and blended after the malolactic fermentation.
Ageing:	Kept in vats until March.
Tasting notes:	Deep red colour. It has expressive nose of blackcurrant. Beautiful attack in mouth: ample and fruity. All Well-rounded, the finals are nice and non-dry. It is a perfect wine for pleasure.
Vintage potential:	3 years
To serve with:	Red grilled meats and oriental food.
Packaging:	Burgundy traditional bottle of 0.75 l. Synthetic cork Cardboard of 12 laying bottles.