



Grape-varieties:	70 % Grenache and 30 % Syrah.
Terroir:	Hill-sides chalk and clay soil with large pebbles. Exposure south, and south-west. Altitude 350 m. Mediterranean climate.
Vineyard:	Old vines (35-60 years old). Pruning method: goblet and Royat cordon Yield 35 hl/ha.
Harvested by hand:	Sorting out of bunches in the parcel, carefully carriage to the winery.
Vinification:	Destemming, daily pumping-over. Fermenting during 21-28 days. Grenache and Syrah vinified separately.
Ageing:	10/12 months in barrels of 228 liters
Tasting:	A garnet red colour, fine tannins and elegant. Fruity aromas allied with grilled and roasted in the barrel