

CERTITUDE ROUGE

2016

AWARDS

Silver medal IWSC 2017

FOOD AND WINE PAIRING

Enjoyed with grilled lamb chops and excellent with pasta sauce such as ravioli or spaghetti bolognese.

GRAPE VARIETIES

Merlot, Syrah

TERROIR

Calcareous-clayey soil

VINIFICATION

The grapes are harvested at the end of September.
Traditional vinification, with two daily pumping over. The wine is then aged in tank for six months on the lees before bottling to soften the tannins.

TASTING

Shiny garnet colour.
Peppermint nose on licorice, cocoa and smoke.
Fleshy and elegant mouth



Vallée du Rhône
Terroirs d'Accueil



Alc/vol 14%

Serving temperature : 18°C

Best within 3 years