



CERTITUDE ROUGE

2019

FOOD AND WINE PAIRING

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

GRAPE VARIETIES

Merlot.

TERROIR

Calcareous-clavey 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

Very colourful dress.
Good concentration, on notes of ripe blackcurrant, and wild mint.
Dense and gourmet mouth.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol14.5%

Serving temperature : 16° et 18°

To drink within 3 years