

IGP MÉDITERRANÉE

CERTITUDE ROUGE

2024

FOOD AND WINE PAIRING

To be enjoyed between 10 and 14°C, it will be ideal for aperitifs and summer meals. It also goes perfectly with grilled white meats and various salads.

GRAPE VARIETIES

Syrah, Monarch.

TERROIR

Our vines benefit from a cool clay-limestone soil, giving light and fruity wines !

VINIFICATION

Harvested in mid-September. The vinification of this wine is traditional, with fermentation at low temperature (25/30°C) to gently extract the aromas of these different grape varieties. The wine is racked directly after fermentation to preserve its fruity aromas and light colour.

TASTING

Attractive light color with a fuchsia tint. Crisp nose of strawberry, raspberry and hibiscus. The palate is round and very greedy. Drink chilled !



Vallée du Rhône
Terroirs d'Accueil



Alc/vol 13.5%

Serving temperature : 12°C - 16°C

Best within 2 years