

VINS DE PAYS VAUCLUSE

SOIF DE LIBERTE ROUGE

2022

FOOD AND WINE PAIRING

Serve with red meat, barbecue, pizza... Perfect for a simple and friendly meal to share.

GRAPE VARIETIES

Merlot, Cabernet, Syrah

TERROIR

Our local wines (PGI) benefit from a fresh and clay soil, giving light and fruity wines, to share freely...

VINIFICATION

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

TASTING

Light ruby color. Nice nose (cherry burlat, raspberry), with hints of licorice stick. The mouth is light with soft tannins.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol13%

Serving temperature : 16° et 18°

Best within 2 years