

VINS DE PAYS VAUCLUSE

SOIF DE LIBERTE ROUGE

2024

AWARDS

High Environmental Value.

FOOD AND WINE PAIRING

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

GRAPE VARIETIES

Merlot, Cabernet Sauvignon, Caladoc, 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

Dark color with ruby highlights. Fresh registry of wild berries and licorice. Flattering on the palate, with a fine, greedy texture. Juicy.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol14%

Serving temperature : 14°C et 16°C

Best within 2 years