TERROIR

Garennes is the name of our plot of Merlot which mainly composes this cuvée.The Cabernet Franc and Syrah are nearby.Close to the village, at an altitude of 350 metres sheltered from the winds, the grapes flourish on a sunny hillside composed of clay-limestone soil rich in fossils.At the confluence of the Mediterranean and Pyrenean climates, the important alternations of temperatures can reach an amplitude of 20°C between night and day.

GRAPE VARIETY

70% Merlot, 20% Syrah, 10% Cabernet Franc.

VINIFICATION

The berries of the grapes are put whole, after destemming, in barrels of 228 liters. Fermentation begins slowly and gradually, maceration causes the bursting of the berries that release their juices. The barrels are rolled once or twice a day to homogenize the contents. At the end of the sugars, the maceration continues for a few more weeks. The total cuvaison lasts for 5 to 6 weeks. Then the berries are removed, the juice is pressed and put back into the barrels for a 1 year ageing.

TASTING

Carried by a fresh juice its nose reveals aromas of berries: ripe, elderberry tinged with Sichuan pepper. Its texture stretches in an energetic pulp to the finish that blows the spices.

PAIRING

A noble and elegant wine.It accompanies fine dishes, such as a low-temperature cooked lamb shoulder, a duck confit with red fruits, a Galician beef rib, a rossini tournedos, a deer carpaccio with currants and hazelnuts, a hare stew with the Royal of Senator Couteaux or Lent style, spaghetti with homemade bologna sauce, a tomato pie.

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