



*Agriculture Biologique depuis 2009*

**1820**

*Naturally sweet*

**Tasting notes:**

Cherry red color, distinctive nose harmoniously combining jammy red fruits, orange peel and quince jelly. Smoothness and freshness unite remarkably in this unique cuvée.

**Food and wine pairing:**

A cheese and dessert wine without a doubt.

Try the alliance with an Ossau-Iraty-type sheep's cheese, fresh goat cheese or even a piece of chocolate cake.

**Service:**

Serve at 12°C.

**Vineyard, terroir and vinification:**

100% Tannat. Manual harvest. Passerillage. Aging for 24 months in vats then in barrels.

Naturally sweet.

Vin de France

Alcohol: 13.5%

Sulphites: 91 mg/l

A slight deposit of crystals is a natural phenomenon

**Domaine Deleuze-Rochetin**

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