



Agriculture Biologique depuis 2009

HERITAGE DU LEVANT 2016

Tasting notes:

A red wine with a purple hue, broad aromatic range of jellied red and black fruits, soft spices, black liquorice, slight smoke.

The mouth is ample with fat and round tannins. A lovely vintage.

Food and wine pairing:

Héritage du Levant is a real gastronomic wine that will pair well with traditional cuisine. Roast leg of lamb with rosemary/oven-baked potatoes, grilled meat with anchovy sauce, Tarte tatin with spring onions, balsamic vinegar.

Service:

Serve at 17°C, opening the bottle two hours before serving or in carafe.

Vineyard,terroir and vinification:

The terroir of the vines that makes up this vintage are varied and complementary.

The Syrah (70%) comes out in the length and with finesse on the Côteaux d'Arpaillargues.

The Marselan (20%), a cousin of Grenache, provides depth and structure.

Petit Verdot (10%) enhance the aromas of jellied fruits.

Maceration time of 18 to 24 days with mild but prolonged extraction.

IGP Pays d'Oc Rouge

Alcohol: 14.5%

Sulphites: 11 mg/l

A slight deposit of crystals is a natural phenomenon.

Domaine Deleuze-Rochetin

20 chemin du Moulin

30700 Arpaillargues

04 66 59 65 27

contact@deleuzerochetin.com

www.deleuzerochetin.com

