



**DOMAINE
DELEUZE-ROCHETIN**

Agriculture Biologique depuis 2009

HERITAGE DU LEVANT 2017

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 Syrah 100% comes out in the length and with finesse on the Côteaux d'Arpaillargues. Maceration time of 18 to 24 days with mild but prolonged extraction.

IGP Pays d'Oc Rouge

Alcohol: 14.5%

Sulphites: <LQ mg/l

A slight deposit of crystals is a natural phenomenon.

Domaine Deleuze-Rochetin

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