

HERITAGE 2023

IGP Cévennes



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:

Heritage 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.

Alcohol: 15,5%

Sulphites : <LQ mg/l