



# PERLE D'ÉLÉGANCE

## IGP Méditerranée 2023



### GRAPE VARIETIES

50% Grenache, 50% Syrah

### TERROIR

rolled pebbles with clay-limestone subsoil

### WINEMAKING

This cuvée is made from our oldest vines. The grapes are harvested very early in the morning to preserve freshness. The bunches are destemmed and the harvest is delicately pressed. Fermentation takes place in thermoregulated stainless steel vats with ambient yeasts. The wine is left to rest in winter and bottled in spring.

### TASTING NOTES

The color is delicate pale pink, with orange reflections. The nose is elegant with floral and fruity notes. The palate is delicious with nice tension and flavors of citrus and small red fruits.

### ABV

12,5%

### AVAILABLE FORMATS

75cl, 150 cl