



GRAPE VARIETIES

60% Syrah
20% Black Grenache
20% Mourvedre



VINIFICATION

Vinification in whole bunches (carbonic maceration) between 25 to 30 days in vat.



TASTING

Burlat cherry colour with purple reflections. Powerful nose with black fruit aromas, sprinkled with Zan. Elegant, balanced mouth, with silky tannins, highlighting aromas of black olives with a hint of cocoa.



AWARDS:

Gold Medal at 2020 National Vinalies Wine Contest
Gold Medal at 2020 Lyon International Wine Contest
Gold Medal at 2020 Féminalise de Beaune Wine Contest
Gold Medal at 2020 Citadelles du Vin Wine Contest
Gold Medal at the 2020 Selection of "70 millions tasters"
Gold Medal at 2020 Terre de Vins Wine Contest
Silver Medal at 2020 AWC Vienna wine contest

SOIL: Schist

YIELD: 45 hL/Hectare

ALCOHOL CONTENT: 14% vol.

MATURING & PACKAGING

Aged in stainless steel vats in an insulated and air conditioned cellar. Bottled at the property in an exclusive engraved "Roquebrun" bottle.

FOOD & WINE PAIRING

Aubrac beef rib matured 30 days or a lamb tajine.

