

Rouge St Pierre AOP Provence Assemblage:

60% Grenache 40% Syrah

Description:

Red fruit, a deliberately very low tannin content to give roundness and finesse on the palate.

This special cuvée has been designed to meet your expectations, in order to reduce the tannic power, carbonic maceration at 50% (whole bunches, harvested by hand, not crushed, whole grain maceration.

Food and wine pairing:

ccompanies your grilled meats, can also be refreshed to be consumed in summer. This jewel can be kept for 3 years.

Awards 2015/2016:

Médaille d'or au Concours Général Agricole de Paris

Médaille de bronze au concours de la foire de Brignoles

