

*Finesse and refinement, the jewel of the House*



**Grape Varieties:** 47% Mourvèdre  
33% Grenache  
20% Cinsault



**Location:** Le Brûlat



**Soils:** Marly soil with calcareous stone



**Produce:** 30HI/Ha



**Vinification:** Hand made harvest  
Grape by grape vinified separately  
Direct pressing  
Low temperature vinification between 14°C and 17°C  
After clarification, blending of grapes wines to make the cuvee  
Stainless steel tank

*Silver medal at the Concours des Grands Vins de France – Macon 2021*



**The eye**

Light ruby colour that reflects beautiful legs in the glass.



**The nose**

Ample nose which reveals a delicate bouquet mixing notes of red fruits and exotic fruits.

*Fine | Fruity | Gourmet*



**The mouth**

Tender and rich attack, with a magnificent balance of fruit. The finish is lingering, coated with touch of greediness.

*Fruity | Long | Tender*



**Gastronomy**

Crayfish swimming, pan-fried scallops with leeks, red mullet fillets and potatoes Provençal style.