

Cuvée Da Capo

Wine and process



Grape varieties

- Grenache 70%
- Syrah 7%
- Mourvèdre 3%
- All others 13 grapes 20%



Soil

- Sandy soil from « La Crau », stony soil and red clay soil From « Les Escondules » and « Montpertuis ».



Winemaking Elevation

- Manual grape harvesting
- No destemming
- Natural yeasts, spontaneous fermentation
- Concrete tank, maceration 12 days
- Elevation: 2 years in 50hL old oak cask

Tasting note and Storage



Color

- A deep purple, dark and dense.



Nose

- Ripe black fruits like plum and blackberry, liquorice and black pepper.



Mouth

- Focused, linear, deep and powerful, this shows great length with well integrated tannins.



Storage Drinkable

- **This wine should be able to age from 10 to 25 years.**
- Rib eye and other grilled steaks, game dishes, and a number of chocolate based dishes, serve at 16°C.

