

Cuvée Maclura

Wine and process



Grape varieties

- Grenache 60%
- Syrah 20%
- Mourvèdre 10%
- Cinsault 10%



Soil

- A deep loamy soil mainly covered with pebbles.



Winemaking
Elevage

- Manual grape harvesting
- No destemming
- Natural yeasts, spontaneous fermentation
- Enamelled Tank
- Elevage: Enamelled tank / 1 Year.

Tasting note and Storage



Color

- A deep clear red.



Nose

- Pure blackcurrant and liquorice.



Mouth

- An elegant supply mouthfeel.



Storage
Drinkable

- **This wine should be able to age for between 5 to 10 years**
- With grilled or roast red meats, as well as dried meats, serve at 17°C.

