

Cuvée Setier

Wine and process



Grape varieties

- Grenache 60%
- Syrah 20%
- Mourvèdre 20%



Soil

- Soils mainly covered with pebble.



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

- Plenty of liquorice, tar and red cherry.



Mouth

- Powerful and with a expanding finish.



Storage
Drinkable

- **This wine should be able to age for between 5 to 10 years.**
- With cooked red meats, especially lamb with thyme. Also baby lamb with spicy couscous, serve at 17°C.

