

*Cuvée 1925*  
*IGP PAYS D'OC*



Grape varieties blended: Merlot, Cabernet Franc Cabernet Sauvignon and Grenache noir.

Vinification and aging: These four grape varieties are very followed –up during their ripening before their harvesting by hand to be vinified separately each in an oak barrel, into which they'll continue their necessary aging , during nine months, before their blending. From here comes the originality of 1925.

Colour: Brilliant and steady, it's of an intense crimson with purplish glints.

Nose: The bouquet distinguishes itself by intensity and complexity, which reveals aromas of alcohol cherries, undergrowth, vanilla, liquorice with a final paper note.

Palate: Roundness and complexity are characteristic of this blending description, balanced by a great sustain and armos of alcohol cherries,liquorice and vanilla.

Matching of food and wine: This blending 1925 will be able to match better with grilled or cooked red meat, lightly spiced or with mixed herbs, duck breast as well as the well matured cheeses.

Keeping period: 5 to 8 years

Best served at: 16- 18°