

Cuvée L'ABSOLU AOP DUCHÉ D'UZES



Grape varieties blended: Syrah, Grenache Noir.

Vinification and aging: Only few rows from the best patches of Syrah and Grenache are selected on which a bunch thinning has been done manually shortly after the veraison to allow a better concentration. The punching of the cap is privileged during the vinification and after a maceration of three weeks, the wine is aged two years in 400 liters new oak barrels. This wine is produced at the time of the great vintages and conditioned in numbered bottles.

Colour: His deep red colour is clear and brilliant with garnet-red glints.

Nose: Power, complexity and subtlety gives a typical bouquet with notes of cherry, blackcurrant, liquorice, sweet spices and vanilla.

Palate: The combined body to fine tannins gives a full, well balanced and persistent palate with aromas of black fruits, liquorice, spices and undergrowth.

Matching of food and wine: This L'ABSOLU blending goes perfectly with grilled or cooked meat, lightly spiced as well as the matured cheeses.

Keeping period: 5 to 10 years

Best served at: 16-18° and open it 4 to 5 hours before tasting.