

Cuvée LES DEUX FRÈRES AOP DUCHÉ D'UZES



Grape varieties blended: Syrah, Grenache.

Vinification and aging: The two grape varieties are harvested at the optimal ripeness and are separately vinified in tank according to the traditional process, with a skins maceration of three weeks, before a lengthy aging on fines lees preceding their blending.

Colour: Brilliant it's of a steady red colour with garnet-red glints, slightly purplish.

Nose: His bouquet complexity reveals some notes of dry fig, liquorice and pepper.
Palate : This is the roundness that distinguishes this blending for which tannins are well-matured. It expresses some aromas of garrigue, thyme, rosemary, spices, pepper and liquorice.

Matching of food and wine: This red blending will be able to match with white meals, salted meats, grilled or cooked red meats, duck breast as well as the ripened cheeses .

Keeping period: 3 à 5 years

Best served at: 16-18°