

Cuvée LES JARDINS D'ÉMILE *IGP PAYS D'OC*



Grape varieties blended: Syrah, Merlot and Grenache noir.

Vinification and aging: The three grape varieties are harvested at the optimal ripeness and are separately vinified in tank according to the traditional process, with a skins maceration of two or three weeks, before six month aging in oak barrels.

Colour: Brilliant and clear , it's steady red colour with garnet and red glints.

Nose: Complexity of the bouquet reveals aromas of violet, liquorice, sweet pepper, undergrowth and spices.

Palate: Well balanced and complex , with matured tannins, it reveals a great sustain with aromas of undergrowth, garrigue, liquorice, vanilla and rosemary.

Matching of food and wine: This blending of LES JARDINS D'ÉMILE will be able to match better with grilled or cooked red meats, 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°