

Cuvée PRÉLUDE AOP DUCHÉ D'UZES



Grape varieties blended: Syrah, Grenache noir.

Vinification: The two grape varieties are harvested researching a precise balance between sugar content and acidity. The musts, stemmed from the direct pressing, follow a classical vinification in tank under controlled temperature.

Colour: Clear and brilliant, of a typical red currant colour, with rose' petal glints.

Nose: The subtlety of the bouquet reveals aromas of fresh red fruits, of raspberry, strawberry with a light spicy note.

Palate: It offers a subtlety balance between sensations of freshness and roundness while leaving perceive aromas of fresh red fruits and cinnamon.

Matching of food and wine: This rose blending can be enjoyed for the aperitif like it can be served with starters of mixed salads, of melon- based starters as well as the grilled or cooked meats, fished based meals and fresh young cheeses.

Keeping period: To consume during the year to appreciate all his gustative and aromatic qualities.

Best served chilled at: 7°