

Cuvée RÉVÉLATION AOP DUCHÉ D'UZES



Grape varieties blended: Syrah, Grenache Noir and Carignan.

Vinification and aging: Harvested at perfect ripeness, the three grape varieties are separately vinified according to the traditional process. After that, the blending is realized before an twelve month aging in oak barrels.

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

Nose: Complexity and subtlety give a typical bouquet with notes of cherrie, blackcurrant, liquorice, sweet spices and vanilla.

Palate: The combinated 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 REVELATION blending goes perfectly with grilled or cooked meat, as well as the matured cheeses.

Keeping period: 5 to 10 years

Best served at: 16-18°