

GRENACHE OLD VINES

2022 AOP Costières de Nîmes

Grape variety :

Grenache

100 %

Terroir :

Pebble rocks typical from this area bring the elegance and freshness of our wines. Continental climate influenced by the proximity of the Mediterranean Sea.

Vinification and ageing :

Vinification in concrete barrels, not destemmed grapes. Ageing in concrete eggs.

Tasting notes :

Notes of raspberry, sweet spices and dry flowers. The palate is round and soft with a full bodied and smooth finish.

Food pairing :

Lamb leg, grilled veal liver. Service temperature 16 c / 60 F.

Drinking maturity:

We consider the optimal maturity and the best possible drinking experience for this wine to happen within the next 10 to 15 years. However, it has the potential to age and develop for more decades



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