

# LUXE, CALME ET VOLUPTÉ

2021 IGP Pays d'OC

## Grape variety :

Cabernet Sauvignon



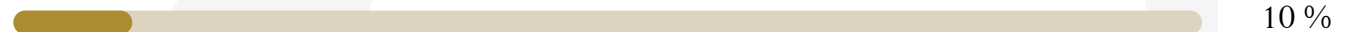
40 %

Petit Verdot



40 %

Merlot



10 %

Syrah



10 %

## 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 tanks, 12 months ageing in oak barrels previously used for one to three vintages.

## Tasting notes :

Nose dominated by fruits of the forest and sweet spices. Luscious mouth and a finish with fine tannins.

## Food pairing :

Bull beef fillet steak, game meat and hard cheese. 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 5 to 8 years. However, it has the potential to age and develop for more decades



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