

# MOURVEDRE SINGLE PLOT

2020 AOP Costières de Nîmes

## Grape variety :

Mourvedre

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 and ageing in small oak barrels and Burgundy barrels.

## Tasting notes :

Nose of linden tree flowers and citrus fruits, with a light toasty note. Full bodied on the palate, but at the same time fresh and mineral.

## Food pairing :

Perfect with a Bone-in Ribeye or Lamb rack. Service temperature 12 c / 53 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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