

RED CUVÉE PRESTIGE

VIN DE FRANCE



A good «cuvée» is always a subtle blend of wines from different origins, made from several grapes. Through this very high quality «Cuvée Prestige», our aim is to show our old family know-how in this art of blending.

GRAPE VARIETY

Grenache, Syrah, Carignan.

Grenache brings richness, roundness and a fruity taste. Syrah is known for its structure deep colour, spicy and blackcurrant aromas.

Carignan coming from old vines, it gives to the final blend red berries flavours and a round taste.

SOIL

The grapes come from 15-year-old vines pruned using the "Gobelet" and "Guyot" methods, mostly on acidic soils with shingles. The average yields are 70 hectolitres per hectare.

VINIFICATION

The grapes were picked by hand or machines and destemmed in order to avoid vegetal taste. Alcoholic fermentation with strict control of the temperatures in order to extract aromas and fine tanins without aggressivity. Malolactic fermentation.

TASTING NOTES

This red wine shows a beautiful deep red colour. It offers some flavours of red berries (strawberry, raspberry and blackcurrant) with notes of aromatic herbs like thyme and laurel. It is complex, very round and well balanced in the mouth.

FOOD & WINE

Enjoy this round, rich and fruity wine with any meal and particularly with meat, casseroles and cheese. Drink at 18° C.

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