



# PEY BLANC INSTANT ROUGE

AOP COTEAUX D'AIX-EN-PROVENCE



## BLEND

Carignan  
Grenache

## VINIFICATION

Cold maceration on Carignan and Grenache. Temperature controlled fermentation with daily pumping, then a short maceration on the skins is conducted before the racking. 12 months maturing in stainless steel tank.

## TERROIR

Clay and limestone, vines of 30 years of average age, sustainable agriculture.

## TASTING

Ruby with purple reflections. Hints of candied fruit and spices. Elegant tannins, on a beautiful balance of red fruits.

## IDEAL

White meat brochette, lamb chops, nice rib steak.

