

PEY BLANC N°1 ROUGE

AOP COTEAUX D'AIX-EN-PROVENCE



BLEND

Syrah
Grenache

VINIFICATION

A perfect phenolic maturity is sought. Each varietal vinified separately at 25°C, with daily pumping-over. Preserved under marc 20 days, then aged 24 months in half-muid of several wines, for the respect of the fruit.

TERROIR

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

TASTING

Beautiful deep blueberry dress. Discreet empyreumatic notes, sublimating the wine with finesse. Fresh red fruits. Impressive elegance for this contemporary blend.

IDEAL

For a moment of elegant pleasure, or on slow-cooked meats, with respect.



15°C-18°C



75 cl