



PEY BLANC PLURIEL ROUGE

AOP COTEAUX D'AIX-EN-PROVENCE



BLEND

Syrah
Grenache

VINIFICATION

Fermentation at 25° C with daily gentle pump-over, then a maceration on the skins is conducted before a 12 months aging in demi-muid barrels.

TERROIR

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

TASTING

Deep purple robe. Red fruits, spices, and empyreumatic hints. Ripe and silky tannins, on warm notes.

IDEAL

Red meat steak, « 7 hours lamb », sirloin.



15°C-18°C



75 cl



04 42 12 34 76

1200 chemin du Vallon des Mourgues

13090 Aix-en-Provence

peyblanc@wanadoo.fr

www.pey-blanc.fr

 PEY BLANC Aix-en-Provence