



Cinsault 62% - Grenache 38%

Yield : by hand

Maceration of 7 days at 7 ° for the Grenache

De-stemmed and fermented at the low temperature of 22°

Short time in the vat in order to reveal the fruit

Daily pumping over of the Grenache, in vat for 25 days

Ageing in vat and blending after the malolactic fermentation

Year after year this wine will be the witness of the vintage.

The blending and ageing will be achieved according to the inspiration of the vintage.

It will always astound you : wine of a new emotion, every time different.

*Domaine Tour Trenchavel*