

CORBIÈRES
L'Aventure

Ruby-red robe and a pronounced nose of black fruit, fresh figs and prunes. Clean and crisp on the palate, with notes of garrigue scrubland, spices and quince. Fine tannins, ending with a hint of truffle. Well-balanced and elegant, with very good ageing potential.

FICHE TECHNIQUE

Appellation
Corbières

Millésime
2012

Cépages
Syrah 40% - Grenache Noir 30% - Cinsault 30%

Production
30 HL / Ha

Degré
13.5% alc./vol

Terroir
Clay and limestone hillsides

Vinification
The Syrah is destemmed and vinified at 25 ° C, and spends a total of 20 days in tank. The Grenache Noir is fermented at temperatures of up to 30 ° C and spends 1.5 months in tank. The Cinsault is vinified at a low temperature (around about 22 ° C) for 15 days.

Élevage
16 months in concrete tank.

PALMARÈS

Decanter
Gold

Jancis Robinson 2015
17/20

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