

LE LYS MYSTIQUE

RED WINE



GRAPE VARIETIES

Syrah, Grenache

TERROIR

• ORIGIN

AOP Languedoc, South of France

• SOIL

Volcanic soil with basalt

• CLIMATE

Mediterranean.

WINE

• TASTING NOTES

Intense ruby color. Black and red fruits, black chocolate, toffee aromas on the nose. Warm, fullbodied wine, spicy, with elegant vanilla touches in the mouth. Melted tannin and long finish.

• WINE-MAKING & AGEING

Lys Mystique has been vinified following traditional wine making method with first of all well-controlled maceration to extract colors and aromas and to avoid dry tannins extraction. The wine has been aged in French oak barrels during six months.

ALC.

13% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

14° to 16° Celsius

STORAGE

3 to 5 years



DOMAINES
PIERRE CHAVIN