



ALC.

15,3% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

14° to 16° Celsius

STORAGE

5 years

GRAPE VARIETIES

syrah 25%, grenache 25%, tannat 25%, marseLAN 25%.

TERROIR

• ORIGIN

Vin de France, a complex blend coming from different origins

• SOIL

Clay-limestone.

• CLIMATE

Mediterranean & subocéanique for Tannat.

WINE

• TASTING NOTES

Bright red dress with tuiled reflections. Nose of jammy red fruits. We find woody notes of dried fruits and tobacco characteristic of aging in barrels. The palate is concentrated and ample with a nice melt. Very good length associated with a natural sweetness.

• WINE-MAKING & AGEING

Traditional vinification with very long maceration more than 1 month to bring richness and complexity. Maturing in barrels for 4 months to enrich the nuances of it. The barrels has been stored in an historical storage from 1855 in the Gers region. The ageing place is on the famous Saint-Jacques-de-Compostelle trail, old catholic pilgrimage route.

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