



ALC.
15,5% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

14° to 16° Celsius

STORAGE

5 years



GRAPE VARIETIES

50% Cabernet sauvignon, 30% Syrah, 20% Grenache

TERROIR

• ORIGIN

Vin de France, a complex blend coming from different origins.

• SOIL

Clay-limestone.

• CLIMATE

Mediterranean.

WINE

• TASTING NOTES

Bright red dress with purple reflections. Raspberry, chocolate and tobacco nose (*characteristic of aging in barrels*). A gourmet and generous wine.

• 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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