

Wine Chat

“A Grown up Stocking Stuffer”

Region:

Méditerranée IGP

Grapes:

Grenache 70%, Syrah 30%

ABV:

13%

What:

South-eastern France is swathed in sunny vineyards and peppered with the pretty villages that lend their name to famous appellations. In the bistros of these villages, local vignerons often choose not to drink the wines bearing the village name.

Where:

The grapes, handpicked at their peak of ripeness, are gently pressed to preserve the natural richness of their fruit. The winemakers employ a blend of traditional techniques and innovative practices to create a wine that's as expressive as it is captivating. After fermentation, the wine is aged in carefully selected oak barrels, which imbue subtle layers of warmth and depth without overpowering the fruit. The result is a wine that bursts with vibrant flavors of ripe, juicy blackberries and a medley of dark fruits, balanced by a soft, velvety texture

Barcode:

3430560016048

Sales Info:

187ml, Case24, 19lbs

Palletization:

84 cases / 5 Layers



Food Pairings:

Grilled meats like lamb chops or BBQ ribs, especially with a sweet glaze, create a delightful contrast to the wine's berry-forward profile, while roasted poultry, such as duck with a berry sauce or a herb-seasoned roast chicken, harmonizes beautifully with the warmth of the fruit. Hearty stews or braised dishes, such as beef stew or lamb shank with rosemary, are another great choice.

Whet your whistle:

The bouquet bursts with the scent of ripe, juicy fruit, dominated by sweet, freshly picked blackberries and a touch of ripe plums. There's a subtle undertone of blackberry jam that adds warmth and depth.

