

Les Galets IGP OC rouge



Grape Varieties

Grenache (30%) / Marselan (20%) / Merlot (50%)

Terroir

Soil is made of clay and limestone with pebble above.

Winemaking

Grapes are crushed directly after their reception and then cooled. 8 days of alcoholic fermentation. Malolactic fermentation takes place in cement and stainless steel vats where red wine will mature 8 month before bottling.

Tasting

Delicious red wine with red fruit aromas.

Food pairing

Pre-dinner drink, can be appreciated with tapas

Service

16°c

Potential for ageing

up to 3 years