



## Coteaux du Pont du Gard

Each variety is harvested and vinified separately. The berries are harvested at full ripeness and the fermentation is made under temperature control conditions in stainless vats for two weeks with daily pumping over. The juices are separately aged 3 months before blending. The wine is then aged minimum 12 months before bottling.

Varietals	35% Marselan, 35% Syrah, 30% Niellucio
Soils	River stones called Grès on sand
Robe	Deep red garnet
Nose	Rich with notes of ripe fruit (ripe bramble, olives) to balsamic notes
Palate	Velvety mouth with balsamic notes makes this wine very enjoyable with most foods to share with friends
Service	T° 16-17°C
Aging	3-5 years but nice and fruity in its youth
Alcohol	13,5°

A pleasure wine to enjoy in its youth with beef BBQ, Mediterranean and Asian food, matured cheese, or dark chocolate.