



AOP CÔTES-DU-RHÔNE

RED

ORGANIC WINE

Les Figues

Grape varieties

60% **Syrah**, 20% **Grenache**, 10% **Mourvèdre**, 10% **Carignan**

Tasting

Very beautiful intense, deep, purplish colour. The nose is also intense and complex, with notes of ripe red fruit, cherry, morello cherry, blackcurrant, plum. The mouth is concentrated and silky, with a very nice sweetness and fruit. The tannins are round and fine, very good length.

Alcohol /vol: 14%/vol

Production

Vineyards mean age : 25 years
Around 30 000 bottles per year

Vinification and aging

Traditional vinification, total destemming, vatting for 8 to 15 days, aging for a few months in vats, pumping over and daily racking.

Food & wine pairing

This wine will go perfectly with a rib of beef, leg of lamb with prunes or even a roast chicken with sautéed potatoes.

Awards

