





Grape Varieties: 50 % Grenache, 50 % Syrah.



Vinification: Harvested entirely by hand, no destemming, crushing on reception.
Vinification in concrete vats, pumping over (remontage) and delestage during the alcoholic fermentation, maximum temperature 24 degrees.
Aged in concrete vats.



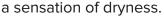
## Description:

Colour: deep, clear and brilliant.

Bouquet: agreable, powerful and complex.

Taste: The taste is powerful with a nice body.

The tannins are present, but without giving





Serving temperature: best served at 18 °C



Cellaring potential: 5 years



Cuvée Romaine is a wine with character.

This blend of grape varieties creates a particularly well balanced wine. Its powerful flavours will accompany red meat either grilled or with a sauce, venison or a delicious cheese selection.



DOMAINE

LA GARRIGUE