

# ROCHES SAINTES

## IGP PAYS D'OC

THE SUCCESS OF THIS CUVÉE IS BASED ON THE JUDICIOUS BLENDING OF GRAPE VARIETIES HARVESTED AT PERFECT MATURITY. THE MERLOT WITH TYPICAL PEPPER AROMAS BRINGS FLESH AND FRUIT, THE COLORFUL AND POWERFUL SYRAH REINFORCES THE WHOLE.



### CHARACTERISTICS

**GRAPE VARIETIES :** 60 % MERLOT & 40 % SYRAH

**VINIFICATION :** DESTEMMED HARVEST, LONG MACERATION AND CONTROLLED TEMPERATURE AGING IN CONCRETE VATS

**ALCOHOL :** 13.5 %



### TASTING NOTES

**COLOUR :** BNICE PURPLE REFLECTS

**NOSE :** NOTES OF BLACKFRUITS

**PALATE :** SUPPLE AND FRUITY



### FOOD AND WINE PAIRING

TO SERVE BETWEEN 14° & 17°

IT WILL A PERFECT MATCH WITH A CHARCUTERIE PLATTER OR A FLANK STEAK WITH SHALLOT SAUCE

TO AGE 2 YEARS