

Made from famous Mediterranean grape varieties, Grenache and Cinsault, this wine is a pure expression of its South of France terroir.

91 pts James Suckling.

Appellation: IGP Pays d'Oc.

Location: Languedoc.

Grape varieties planted: Grenache,

Cinsault.

Soil type : Clay-limestone.

Vineyard management:

- Pruning in cordon de Royat, trellising.

- Integrated viticulture.

Winemaking:

- Mechanical harvesting at night,
- Pressing under protection from oxidation,
- Static settling,
- Fermentation regulated at low temperature.



Tasting notes: Pale rose gold color, aromas of rose petal, red apple, fresh strawberry and stone. It's medium bodied with crisp acidity and a subtle mineral finish. Served chilled (46 to 50°F), it's delicious as an aperitif and a perfect pairing with grilled meats, fish and Salads. Enjoy!

Food pairing : Aperitif, mixed salads, grilled fish.

Average yields: 60 hl per hectare.

BLEND 2020 60% Grenache noir 40% Cinsault





The Bernard Magrez signature is the guarantee of the commitment of a great owner, who for 40 years has concentrated all his determination and all his energy in the service of the quality of his wines. This signature is also supported by a national and international media campaign that makes Bernard Magrez the leading wine advertiser in France.