

Vignerons  
createurs

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Millésime 2016  
Rouge, Millésime 2016  
AOP Costières de Nîmes

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- Les Intemporels -

**Grape Varieties:**  
**Syrah, Grenache**  
**75cl**

**Tasting:**

The colour is a deep garnet with coppery highlights.  
The nose opens with aromas of roasting and cocoa, followed by spices (white pepper, cinnamon...).

The mouth is rich thanks to structured and silky tannins.  
It develops on notes of ripe fruit and kirsch to finish on spicy flavours.

**Serve at:** 18°C

**Keeping:** 10 years.

**Pairing with:**

This wine matches perfectly with game in sauce, "gardianne de taureau"(bull) or roast duck.

**Winemaking:**

We have selected our best plots for this cuvée.  
Total destemming followed by fermentation in temperature-controlled tanks.  
Maceration for one month with daily pumping over and racking.  
This wine was aged in new barrels for 36 months.

