

Vignerons  
createurs

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# Les 3 Pierres

## Rouge, Millésime 2021

### AOP Costières de Nîmes

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- Les Incontournables -

**GRAPES :**

**85% Grenache - 15% Syrah**

75cl

**Tasting:**

Eye: deep red with bright tints.

Nose: Expressive, releasing notes of red candied fruit, licorice and sweet spices.

Mouth: Delicious taste, dominated by notes of red fruit, the finish shows a fine touch of spice and licorice, along with delicate, silky tannins.

**Serve at:** 18° C

**Keeping:** 5 years

**Pairing with:**

This wine would match perfectly with red meat, but also with lamb or grilled beef.

**Winemaking:**

After a total destemming, grape clusters go into the vat. Fermentation takes place at temperatures around 25°C. A daily gentle pumping over is done during a maceration of 3-4 weeks.

Followed by malolactic fermentation (natural de-acidification).

