

Vign  
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crea  
teurs

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# Abbatiale de St-Gilles

## Rouge, Millésime

### AOP Costières de Nîmes

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- Les Emblématiques -

*Eco-designed range:*

*Use of a returnable bottle, certified paper with washable glue for easy reuse, a paper format that allows labels and back labels to be grouped together, and ink made from natural pigments derived from minerals and plants.*

Grape Varieties :

70% Syrah, 30% Grenache noir  
75cl

Wine-making :

Traditional in concrete vats, total destemming, temperature control throughout fermentation. Maceration for 3 weeks.

Tasting :

The colour is garnet red. The nose reveals notes of black fruit. The palate is greedy with melted tannins.

Food pairing:

A convivial wine par excellence. Its supple structure makes it the ideal companion for barbecues and Mediterranean cuisine.

Serve at: 16- 18°C

Cellaring: 3 - 5 years



A wine reinvented by our sustainable winegrowers

[www.vigneronscreateurs.com](http://www.vigneronscreateurs.com)