

Vign  
erons  
crea  
teurs

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## Domaine des Grès Rouges

Rouge, Millésime 2022

AOP Costière de Nîmes

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- Les Incontournables -

Grape varieties :

**Grenache, Syrah, Marselan, Cinsault**  
75cl

Winemaking :

Traditional vinification in stainless steel vats, complete destemming.  
Temperature is controlled during the fermentation.  
3 weeks maceration.

Tasting :

This wine has a nice red, almost purple colour.  
The nose is fresh and reveals subtle notes of red fruit, blackcurrant, and hints of garrigue and thyme.  
Delicious crispy palate.

Food pairing :

Its crunchy texture makes it an ideal accompaniment to low-temperature market cuisine, a platter of Iberian charcuterie, grilled red meat or a platter of cow's cheese.

Serve at 16-18°C – drink cool

Cellaring : 5 years

