

Vign
erons
crea
teurs

Vestiges Romains

Rouge, Millésime 2023

IGP Pays du Gard

- Nos IGP Pays du Gard -

Grape varieties :

Syrah, Grenache

75cl

Wine-making :

Traditional fermentation in tanks, total destemming, temperature control throughout the fermentation process. Maceration for 3 weeks.

Tasting:

Bright ruby red colour with purple highlights.
Intense nose of red fruits: cherry, raspberry.
The palate attacks softly and has a very fruity expression.

Food pairing:

Ideal for dishes in sauce, grilled meats and cheese.

Serve at: 16°- 17°C

Cellaring: 1 year

