



## LES SECRETS DU GRANGEON

IGP VAUCLUSE RED 2022

### GRAPES

40% Cinsault - 30% Grenache - 10% Merlot - 10% Cabernet Sauvignon - 10% Syrah

### WINEMAKING

Vatting: completely destemmed, maceration for approximately 14 days. Alcoholic fermentation between 25 and 28°C, ambient yeast is used to allow the optimal expression of our terroir. Aging: in concrete vats.

### TERROIR

Climate: Mediterranean  
Type of soil: clayey with alluvium

### AGE OF VINES

30 to 50 years old

### ALCOHOL

13,5%

### CULTURAL PRACTICE

Cultivation: sustainable, HVE 3  
Vineyard management method: on Royat cord, disbudding  
Yield: 45hl/ha

### TASTING NOTES

Colour: deep garnet red with ruby hues  
Nose: rich, spicy and warm  
Palate: a silky veil of red fruit and blackberry, with a hint of garrigue; lovely, fresh finish;

### TASTING ADVICE

Service: 16-18°C  
Food and wine pairings: to be enjoyed with roast meat, during a summer meal and our favorite, with a grilled duck breast.  
Aging potential: to drink now or wait 1 to 3 years