



AOC BEAUMES DE VENISE SERRE DE SUPION

VINES Grenache parcellar selection from the locality *Serre de Supion* in Suzette. The grapes from this plot are picked up the latest to reach perfect maturity. Terraced vineyard with old vines of 70 years at 300 metres altitude.

GRAPE VARIETIES 65% Grenache, 35% Syrah

VITICULTURE

Organic conversion.

Manual picking in 15kg crates – selection of grapes on sorting conveyor before destemming.

WINEMAKING

48 h cold temperature maceration before fermentation. Fermentation (average 20 days) in temperature-controlled stainless-steel tanks with daily pumping.

MATURING

18 months in 450 L oak barrels of 2–3 wines.

AGEING POTENTIAL

10 years and over.

TASTING NOTE

A fleshy and full-bodied wine. The mouth is very tasty, full of ripened red fruit. The finish is enjoyable and persistent.

