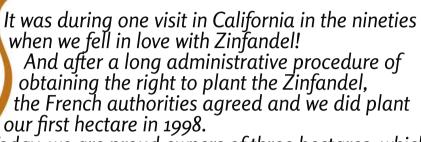
## ZINFANDEL



## The only hectares of Zinfandel in France!



Today, we are proud owners of three hectares, which are still very unique in France.



Alcohol content: 14 %

Harvest: Harvested at the end of September.

Vinification: Skin maceration in cold soaking (8°C). Alcoholic fermentation at controlled temperatures of 25°C.

Ageing: Ageing in oak barrels.

Wine tasting: Its colour is a beautiful dark red. The nose is refined and complex, evoking the mix of dark fruits and oriental spices. The palate evolves like a crescendo with its silky and full- bodied notes and soft tannins. Its freshness complements the explosive nature and creates a harmonious blend.

Wine pairings: Exotic cuisine, lamb tagine, paella, beef, chocolate dessert







