



EQUINOXE

CABERNET SYRAH

Equinoxe wines are where character equals elegance.



Cabernet and Syrah all in harmony.

Colour: Red

Alcohol content : 14% Vol

Grapes: 70 % Cabernet , 30 % Syrah

Harvest: Domaine de l'Arjolle harvests its grapes in the first days of autumn. These are the grapes that give birth to our Équinoxe wines. In a subtle blend of Cabernet and Syrah, this Équinoxe balances out the puissance of aromas and the elegance of the character of two grape varieties.

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

Dégustation: This wine expresses its beauty and its strong character via intense dark colour. The bouquet prolongs such first impression by the intensive aromas of dark fruits and spices. The palate is distinct and fine, revealing its harmonious and mediterranean dynamism.

Wine pairings: beef, bœuf à la Bourguignonn, turkey, cheeses



CÔTES DE THONGUE
MOZAÏQUE DE CARACTÈRES