

PARADOXE

RED

L'ARJOLLE

As a 'grand' white, l' Arjolle produces a paradoxical blend...



This wine is born due to the desire to blend red grape varieties that are not usually blend together: Syrah, Merlot, Cabernet and Grenache.

Colour : Red

Alcohol content : 14%

Harvest : Harvested at the beginning/ mid October.

Vinification : Skin maceration in cold soaking is followed by a carbonic maceration of a high density Syrah. Maceration of a grape-pomace takes place for 15 days for grapes of Merlot, Cabernet and Grenache.

Aging : Aged in new oak barrels for twelve months.

Wine tasting : Its colour is an intense and profound ruby red. Its nose is explosive on the notes of dark fruits and violets that are accompanied by a subtle roasted oaky touch. Its palate is dense and complex, rich and fine. A magic of Paradoxe in a bottle.

Wine pairings : beef filet, filet mignon, filet of duck, matured cheese



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES