

ARLEQUIN

The essence of a wine

*A Syrah and a Cabernet Sauvignon,
and few grapes of Grenache,
vinified and aged with unusual procedures.*

Colour : Red

Harvest: Beginning/ mid- October

Vinification : Carbonic maceration of the whole bunch in cold or hot soaking is used for Syrah. Maceration of whole grapes takes place for the grapes of Cabernet-Sauvignon and Grenache.

Aging: Arlequin is aged in the premium barrels for a period of 12 to 14 months.

*Wine tasting: The delicacy and profoundness of this Arlequin overwhelm us already on the first nose. The density and elegance blows us away with the first sip.
Arlequin breaks the mould of a simple wine tasting.*

