



Valet de Pic

The grapes are carefully picked and sorted by hand. Carbonic maceration in whole bunch and alcoholic fermentation of 10 days with indigenous yeasts followed by a 3-month ageing in stainless steel vats. Yearly production of 2,000 bottles only.

Varietals	Grenache noir 50%, Syrah 50%
Soils	Ancient Rhône sandy alluvium
Robe	Light red color
Nose	Rich and intense nose on red fruits and spices
Palate	Generous and fruity mouth with soft tannins
Serve	T° 13-15°C
Potential aging	To drink chilled, on its youth, within 2 years
Alcohol	12,5°

A summer red wine, fresh and fruity, easy to drink as a refreshing summer aperitif or to pair with delicatessen and grilled meats.