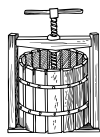




Soleil d'Oranie



I.G.P Côtes de Gascogne

Red

Merlot (70%) - Tannat (30%)

13° ABV

Chalky and clay soil



Up to 5 years cellaring

Serve at 19°

Aged 12 months in french oak barrel



Nose: Complex and spicy nose revealing black fruits and smoked notes.

Palate: Unctuous mouth without astringency, a great elegance. Rich wine with a long finish.



Gascony makes great wine and this cuvée symbolize it. Plot selection with low yields. Oak barrel brought the final touch to this velvet wine.

Let air this wine one hour before drink it to discover all of its subtleties

Perfect pairing with meats, dishes in sauce, cheeses.

Organic conversion



Contact

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