



The Unique red 2022



We work on different soils, Sands, Clay, and silty

This diversity allows us to obtain a complex and balanced wine.

The grape varieties of our Unique red:



Garnacha: 40%

Syrah: 20%

Mourvèdre: 20%

Marseille: 15%

Merlot: 5%



Our Unique red is made in the traditional way, the vines are young. The grapes are mechanically harvested, 100% de-stemmed.

Fermentation is monitored by thermo-regulation and lasts between 25 to 35 days.

The wines are aged in concrete vats and barrels for a period of 12 months and then bottled in the spring.



The nose reveals notes of garrigue and black cherries, the mouth is intense with supple tannins. Concentrated and charming.



Aperitif,
Cheeses,
BBQ



12 to 17°C



12
months aging



Keep 2 to
3 years