

# Red

## Cuvée Spéciale

Cuvées Spéciales are produced in the three colors; rosé, white and red. Owing to particular care of the training of the vine and of the harvest, vintages are from a distinguished regular quality.

### Grape Varieties :

A blend of several grape varieties; Syrah for its elegance, vivacity, color and violet aromas and Grenache for its warmth and vigor

### Vinification process :

- Grapes are entirely de-stalked before being put into stainless vats for fermentation and maceration (fragmented berries and juice) during 15 days.
- After crushing, maturing and clarification last 7-8 months in stainless vats.
- Bottling takes place in spring and the bottles will still be preserved a minimum of 2 months in the cellar before being served.

### Matching with food :

An outstanding alliance with grilled meats or cheese.

### Tasting notes :

Bouquet reveals aromas of violet and fresh ripe fruits; cherries, prunes. The wine is generous with a straightforward attack and notes of violet and nuts.

Best served : 17 / 18° ou frais.

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