



SAINT MAURICE  
LE PIGNON DE CÉVENNES



Without added sulphites

# PARADIGME

A PARADIGM SHIFT

## IGP Cévennes – Red

A paradigm shift, in other words a fundamental change in the way of thinking, of production and the quest for a new taste experience. It emphasizes the search for a healthy balance that brings into harmony the taste of the fruit, its freshness and its identity first, without added sulphites.



**Soil:** Limestone-Clay  
**Variety:** Merlot  
**Age of Vines:** 20 years old.



**Vinification:** Destemming.  
Fermentations in thermo-regulated tanks.  
Without added sulphites.



**Ageing:** Very short ageing in steel tanks.  
**ABV:** 13,5% vol  
**Yield:** 50 hl/ha



**- Visual Aspect:**  
Bright, light and frank color.  
**- Nose:**  
Expressive nose of red fruits, aromas of redcurrants and fresh cherries.

**- Palate:**  
Smooth, fresh red fruit, well-balanced and juicy.



**Food Pairing:**  
Carpaccio of bluefin tuna, aperitif with tapas.



**Service Temperature:** 16°.  
**Conservation:** 2 years.

