

# A LA CROISEE DES GARDONS

IGP Cévennes – Red

« A la croisée des Gardons », the living is good.

Small parcels in the natural setting of the Cévenoles where working the land and vineyards, maintaining trees and respecting wildlife makes it a small corner of paradise. « A la croisée des gardons » brings together the advantages of good living and responsibility that the family of 3rd generation winemakers respect on behalf of balance and sustainability of this tiny corner of the planet.



**Soil:** Colluvial deposits at bottom of slope with river stones

**Varieties:** Syrah

**Age of Vines:** 20 to 40 years old



**Vinification:** Destemming. Traditional fermentation by pellicular maceration to extract fruity aromas.



**Ageing:** in tank

**ABV:** 13,5% vol

**Yield:** 50 Hl/ha

**Visual Aspect:**

Bright red color, purple reflections.



**Nose:**

Intense aromas of wild red fruits.

**Palate:**

Fresh and velvety on the palate; aromas of candied red currants



**Food Pairing:**

Chocolate desserts, chicken in a spicy cream sauce



**Service Temperature:** 18°

**Conservation:** 3 to 5 years