



# PARADIGME

A PARADIGM SHIFT

## IGP Cévennes - Red

Without added sulphites

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

**Varieties:** Merlot

**Age of Vines:** 20 years old



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

Without added sulphites.



**Ageing:** Very short ageing in steel tanks

**ABV:** 14,5% vol

**Yield:** 50 Hl/ha



**Visual Aspect:**

Deep purple color, eggplant reflections

**Nose:**

Intense nose of red fruit coulis

**Palate:**

Crisp and round. Aromas of fresh cherries



**Food Pairing:**

Carpaccio of bluefin tuna, aperitif with tapas and chocolate cake.



**Service Temperature:** 16°

**Conservation:** 2 years



2019



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