

LA DÉCOUVERTE RED

AOP - LANGUEDOC

14% vol.



36% Cinsault
36% Grenache
28% Syrah



Clay limestone



Traditional vinification



What a juice ! A very beautiful colour with a red cherry tint. An appetizing nose, fresh and complex where blackberry jelly and black plum mix together. It's a Mediterranean wine rightly exposing its splendor. The palate awakens the taste buds, crunchy, tonic and fleshy. What a delight. . .



No bluff, this wine is a winner to share with legs of lamb with herbs or with a tartare steak and a pink pepper-corn mesclun.



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **"green practices"** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company's ability to control the Food Safety.