

## PREIGNES COLLECTION

PGI - PAYS D'OC

13,5% vol.



45% Syrah  
25% Cabernet - Sauvignon  
20% Petit Verdot  
10% Mourvèdre



Volcanic



The maceration lasts up to 18 days, it allows the full extraction of fruit flavours but also a stronger structure (longer maceration). The second fermentation is done into the barrels for 40%.



8 months in barrels, 1/3 in new barrels,  
1/3 in barrels of 1 wine, 1/3 in barrels of 2 wines



Rich and fruity with the backbone of a well balanced structure, this blend offers the pleasant experience of a developed body and the velvety feeling of sweet and mature tannins.



Is great with hearty casseroles, stir fried beef and mature cheese.



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.