

PREIGNES PARADIS ROUGE

IGP - PAYS D'OC

13 % vol.



55 % Cabernet sauvignon
45 % Merlot



Volcanic and clayey-gravelly soils, 25-30 year old vines



Yeasting with neutral yeasts
Fermentation from 26 to 32°
Fermentation time of 15 days



Aged 8 months in barrels for 10%



Exciting ! A purple color, very dense follows a fruity and deep nose. We find in the mouth an airy juice, delicate, greedy at will. Absolute flexibility, appetizing fluidity, here is a beautiful set that makes you want to come back...



Accompany it with a rack of lamb à la provençale and, believe me, you will take a good step towards paradise



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 identify and control the dangers associated with Food Safety.