

HAUTS DE MÉDIAN RED

PGI - PAYS D'OC

13 % vol.



100% Petit Verdot



Volcanic



Yeasting with neutral yeast
Fermentation between 20 and 30° during 12 days



Harmonious, fresh and tasty.
Color: dark red, deep and intense
Flavour: Black fruits (cherry, strawberry, blackcurrant) and spices
Taste: Perfect balance between fruits and tannins.



To share with some good friends and a grilled meat.



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.