

IGP La Haute Vallée de l'Orb

Soil: Ruffe, limestone, clay, sandstone and basalt.

Ruffe : local word in Herault for rocky soil consisting of 'pelites' : tiny particles of red earth (a blend of clay and iron oxyde with diameter < 1/16 mm) of sedimentary origin (debris originated from the erosion of earlier rock formations).

Grape varieties: Syrah et Grenache

Harvest: Hand picked in 'cagettes', followed by severe selection at the sorting table.

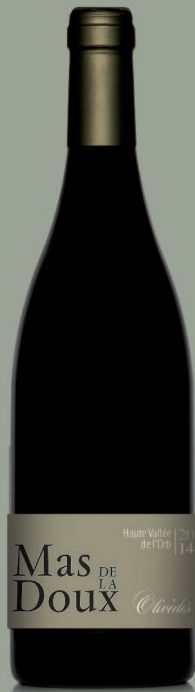
Harvest date: End of September, early October

Vinification: Traditional vinification with 4 to 6 weeks vatting.

Maturing: In oak barrels on fine lees for 12 months.

Tasting notes: Elegant and complex, The nose offering aromas of black fruit, linden and licorice, but also notes of leather. This aromatic pallet is preceded by a structure based upon volume, 'rondeur' (roundness) and 'fraicheur' (freshness), providing a long, mineral finale

Harmony: Due to its solid structure, this wine can accompany a lot of dishes, especially grilled meat and meat with or without a sauce. Also, it goes together well with game and lots of spicy dishes. The wine will be at its best when served at 18 to 19°C. In its youth, caraffing is recommended.



*Orvides
Rouge*