

## 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:** Grenache, Syrah

**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 stainless steel tanks.

**Tasting notes:** The nose shows an original profile, bringing together aromas of cherries and truffles and scents of red meat (marinade). The mouth is supple and lively.

**Harmony:** Its aromatic profile makes this wine a perfect companion to grilled red meat but also to meat with a sauce. It harmonizes well with a lot of other dishes. The wine will be at its best when served at 18 to 19°C. In its youth, caraffing is recommended.



*Piquain*