



PATER FAMILIAS

Our Pater Familias (Father of the family in Latin) comes from a plot of old Grenache aged over 70 years, cut into cups and cultivated on clay-limestone soils of the Miocene era.

Appellation

IGP Oc.

Grape variety

100% Grenache noir.

Age of the vine

70 years.

Terroir

Argilo-clacereous.

Mode of driving the vine

Gobelet.

Yield

15 hl/ha.

Vinification

Wholegrapes harvested by hand in boxes of 10 Kgs and vinified in barrels of 400 liters. Maceration in open barrels with two daily picks, then one at the end of fermentation.

Aging

In oak barrels for a year.

Tasting notes

This rich and deep wine offers, thanks to its advanced maturity, a great aromatic amplitude revealing notes of kirsch, plums and blackcurrant.

Food matches

It will seduce you as a companion of a terrine of pheasant, a braised duck with turnips, a filet of beef with truffles or a risotto with ceps. Serve at 15°C