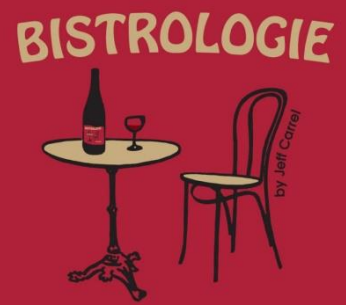


by Jeff Carrel Bistrologie Rouge



In its place at the centre of the table! A wine to remind us of those served in French cafés until all hours. Easy to drink, more refreshment than wine, one that makes friendships possible and the lunch time meals that much more enjoyable.



14/20



Appellation: VDF

Vintage: NM

Alcohol: 13%

Grape varieties: Pinot / Grenache / Carignan / Syrah / Cabernet Sauvignon (just to mention a few...)

Tasting notes:

Dark purple but not opaque.

Expressive with notes of mature mixed berries and simmering red fruit jam, with a touch of spices and leather.

Medium bodied, fresh and generous with ever present fruit and imperceptible tannins, straight from the bottle it will smack you on the tongue and will never disappoint.

Pairing:

Perfect for a buffet dinner, with a few *verrines*, cheese and meat platters, pizzas and grilled meats...

Recommendations:

Serve at 16°C

Aging potential: 2 ans