



**CUVÉE « ELLE & LUI »  
VIN DE PAYS DES CÔTES DE THONGUE**



**WINE MAKING**

Subtle blend of Syrah (elle) and Carignan (lui) using carbonic maceration. The grapes are put into the barrel whole and left intact for the duration of the fermentation process for 15 to 20 days.

**GEOLOGY**

Villefranche terraces.

**TASTING**

Visual : deep red colour.

Smell : aromas of over-ripe berries and violet.

Taste : spicy, woody and smoky notes.

**FOOD PAIRING**

Mediterranean dishes, stuffed vegetables, lamb dishes.

**SERVE AT**

Between 14 et 16°C.