

LA CUVÉE MYTHIQUE RED

IGP PAYS D'OC

MYTHIQUE

Soil: sandstone, clay-limestone

Grape varietal: Syrah, Marselan, Grenache, Carignan, Mourvèdre

Winemaking process: traditional winemaking on a selection of ripe and mature grapes. The extraction method is slow and smooth, and the maceration lasts from 20 to 30 days.

Tasting notes: a deep red colour with purple hues. A delight of luxurious dark blueberries, liquorice, crushed pepper and the smell of garrigue, on the nose. A full and round mouth with a touch of vanilla and toasty flavours on the palate. The mouth is jammy and fruity. The attack remains fresh, and provides final notes of mocha.

Pairing recommendation: ideal with duck (magret), beef carpaccio, local dishes of course (cassoulet, etc..), spicy or Mediterranean based dishes : tajine, moussaka, tika etc..

Service temperature: 16-18°C



**Cuvée
ambassadrice
Automne Hiver
2023 Pays d'Oc**



Available in 37cl,
75cl and magnum

