



LA GOURMANDE

AOP Côtes de Provence La Londe

ROUGE 2020

GASTRONOMY

Powerful and complex, La Gourmande takes its name from our oldest plots of Syrah. This exceptional cuvée, with a rich substance, reveals a generous aromatic bouquet, a beautiful roundness and a warm finish.

Dress : Intense with reflections of wild cherries

Nose : Generous with grilled and fruity notes

Aromas : Roasted notes of cocoa and candied black fruits

Food and wine pairings : Wild meat, braised, simmered, chocolate dessert



Braised beef



Sweetbread



Chocolate cake



Syrah (95%),
Grenache (5%)



60 years
Mica-schist soil



7 to 10 years



19 to 20 °C



Fermentation in French oak
vats then aging for 12
months



Traditional culture,
permanent ploughing, no
weeding nor insecticides,
organic certified by Ecocert



75 cl

