



The Unique Red 2023



We work on different soils, sand, clay, and silt.

This diversity allows us to obtain a complex and balanced wine.



The grape varieties of our Unique red:

Grenache: 40%

Syrah: 20%

Mourvèdre: 20%

Marselan: 15%

Merlot: 5%



Our Unique red is produced in the traditional way, the vines are young. The grapes are harvested mechanically, 100% destemmed. The vatting is monitored by thermo-regulation and lasts between 25 and 35 days.

The wines are aged in concrete vats and barrels for a period of 12 months then bottled in the spring.



The nose reveals notes of garrigue and black cherries, the palate is intense with supple tannins. Concentrated and charming.



Aperitif,
Cheese,
barbecue



12 to 17°C



12 months
of breeding



Keep for 2 to
3 years