



CROCODILE Style

AOP Costières de Nîmes

RED



TERROIR • The soil, made up of smooth pebbles, is conducive to a maturation of the grapes on a par with the finest wines in the Rhône Valley.



WINEMAKING • The Syrah, Grenache, and Carignan, grapes are harvested at perfect ripeness, destemmed and then vinified in cylindrical stainless-steel vats at controlled temperatures. A part of the wine is aged in barrels, and the other part is aged for 10 months in traditional concrete vats.



BLEND • 50% Syrah, 35% Grenache, 15% Carignan



TASTING NOTES • The wine shows a deep, intense colour. The nose reveals aromas of ripe red fruit with a few spicy notes. Supple and powerful, the palate expresses aromas of black and red berries such as cherries and blackberries.



FOOD PAIRINGS • The wine is great with grilled red meat, poultry or hard cheeses. *«But it will always be at its best when enjoyed in good company».*



SERVING • Between 16 and 18°C.



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