

CHARLES  
**TORT**

## GRENACHE SYRAH - ROUGE

Pays du Gard



**Grape Varietals :**

Parcel selection:  
80% Grenache, 20% Syrah

**Soil :**

Sandy soil.

**Winemaking :**

Mechanical harvest and 100% destemmed grapes. Traditional winemaking in controlled temperature stainless steel tanks. Skin maceration for 10-15 days with pumping over and punching. Second malolactic fermentation to refine the tannins and extract most of the fruit.

**Tasting notes :**

The Grenache and Syrah, typical from the Rhône valley are a pure ideally and pleurably blended in this wine, revealing its typicity and soil. Beautiful dark intense red color, with black reflections. Subtle blend of aromas: violet flower, black fruits, spices.

First tones are generous and silky with a long length in mouth with notes of mocha and cocoa.

**Food pairing :**

You can drink it with every type of meat (white and red), small venison, fish and cheese  
Serve between 18°C et 20°C.

***Vins et Terroirs Export SARL***

167-197 Chemin des Abreuvoirs – 84190 Vacqueyras – France

Téléphone/Fax : +33 (0) 490 658 222

Email : [micheline.fauconnier@gmail.com](mailto:micheline.fauconnier@gmail.com)