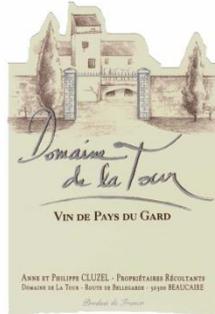




IGP du Gard 'Domaine de la Tour'



Certified organic wine, FR-BIO-01.



The vineyard:

Producer: Cluzel

Vine age: From 10 to 35 years

Grape varieties: 60% Merlot, 40% Syrah

The soil:

The soil is made up of orange/yellow oval pebbles in a sandy mix, which reflects the sun's ardent rays and concentrates the aromas of our grapes to give our wine all their qualities.

Wine making:

The grapes are harvested at night to bring in the coolest possible fruit and ensure the optimal temperature on arrival at the wine storage room (the aim is to avoid thermal shock between the warmth outside and the cool cellar to obtain the maximum fruit aromas).

The wine is then vinified in an old stone cellar, guaranteeing little temperature variation between winter and summer and therefore offering optimal storage for our wines.

ABV: 13°

Tasting notes:

Appearance: A beautiful deep red colour with hints of violet.

Bouquet: Fruity and elegant

Taste: Well-rounded and pleasant. Merlot fruit with a note of Syrah evoking the region's character. A pleasurable, fruity wine, full of character.

Serving temperature and food pairings:

Serve at 17°C

Serving suggestions: Coq au Vin, white meat and meat in sauce.

When to drink:

Ready to drink now.

