



# *Emotion*

**Grape variety :** 90% grenache, 10% Syrah

**Terroir & cultivation:** Siliceous clay.  
***Biodynamic wine, biodynamically cultivated vineyard***

Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

**Winemaking & aging:** Complete destemming.  
Direct pressing. Between 21 to 30 days of fermentation in temperature-controlled stainless steel vats. Traditional vinification.

**Tasting:** The fresh and delicate notes of Grenache blend perfectly with the spicy power of Syrah, creating a harmonious marriage in the mouth. This wine reveals aromas of ripe red fruits and shades of black pepper, offering a taste experience that is both elegant and full of character.

**Laying down:** About 3 years.

**Food/wine pairings :** With grilled meats, goat/sheep cheeses. Serve at about 16°.

**JULIE & NICOLAS**

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