

IGNIS



Grape variety : 100 % de grenache

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. 21 days of fermentation in temperature-controlled stainless steel vats. Traditional wine. Alcohol content of 14,5% vol. production 30 000 bottles.

Tasting notes :

Its deep garnet appearance with hints of ruby combines with red fruit aromas. On the palate, Ignis opens with rounded, well-integrated tannins that give way to raspberry and currant notes.

Laying down: About 5 years in cellar.

Food/wine pairings:

Excellent with barbecued rib of beef, spiced meat and/or creamy cheeses.
Serve at 16°C.

