RUBIS ROUGE

Al_2O_3

What:
This Grenache is called Rubis Rouge – because of the deep Ruby colour of the wine and marks the first of the jewel collection.

Where:
Our winemaker Guillaume Letang went on a voyage to vineyards unknown to source these grapes. While he is used to driving all over Languedoc Roussillon for his work he had never ventured this far south. One day curiosity got the better of him and he went to explore “the wild landscape” between Corbieres and the Mediterranean.

Winemaking magic:
All the grapes are harvested by hand with very small yields of 25/30hl per hectare. This allows us to produce a very concentrated style of Grenache, with a slight dried fruit character but still manage to maintain freshness and typicity. The wine has spent three months in barrel to add further backbone to the finished wine.

Whet your whistle:
The small yields from this area and its unique soils and landscape give distinctive wines with personality. This wine is intense and complex with dark, rich fruit, delicate tannins and smooth mouthfeel. Duck confit or shoulder of lamb. As a vegetarian option lentil and bean stew would complement the wine just as well.