



## Cuvée « Les Cimels » Rouge

(means « bouquet of flowers » in occitan language »)

**Available Vintages :** 2009

**Awards :**

2009 : Médaille d'argent Challenge International du vin 2011

Gilbert et Gaillard 2012 : 85/100

Challenge International du Vin 2011 : Médaille d'argent

The Rhone report, Jeb Dunnuck's : sptember 2011 : 88/100

Waiting for Parker notes (88/100 on vintage 2008)

**Out put :** 35 hl/ha

**Varietals :** Syrah(60%), Carignan carbonic maceration(30%), Grenache(10%)

**Wine making process :** The grape is harvested by hand for the old carignan.

All the varietal are fermentated separatlywith long traditional extractions (28 days).for the syrah and carbonic maceration for the old cardigan. The wine is aged in tank for 2 years in order to have velvet round tanins.

**Tasting notes :** Deep coloured, spicy and concentrated mouth with a very good lengh. There is a complex nose of dark fruits, freshly cracked black pepper and herbs de Provence. The palate is full bodied with rich, juicy fruit filling the mouth.This wine is really ample and marked by elegance..

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