



Cuvée Trassegum Rouge

(means « love potion » in occitan language »)

Awards :

2007 : Parker Wine Advocate Oct 2009: 90/100

2009 : Parker Wine Advocate Oct 2010 : 88-90

Varietals : Syrah(50%), Old Carignan carbonic maceration(25%), Old Mourvedre(25%)

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

The grape is fermentated with long traditional extractions (28 days). Pneumatic press and high control of temperature. 1 year in french barrels and 2 years in tank in order to smooth the tannin.

Tasting notes : Deep coloured, spicy and concentrated mouth with a very good length. The robe is like ink, there is a complex nose of dark fruits. The mouth is really ample, concentrated and the taste lingers.

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