

Les Grès 2025

AOP Costières de Nîmes - 14.5°



70% Syrah, 30% Grenache



100% mechanical harvesting

Traditional winemaking

3 weeks vatting time



Colour: Attractive garnet-red



Nose: An expressive, balsamic, camphorated nose of incense, garrigue and pepper.



Palate: fleshy and well-balanced, with a fresh finish.



Pairing: Ideal with meats such as flank steak with shallots.



Cellaring : 3-5 years



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