

Les Perrottes 2024

AOP Costières de Nîmes - 14.5°



60% SYRAH, 30% GRENACHE, 10% CARIGNAN

Hand-harvested

Aged in concrete vats and barrels



Appearance: Deep purple



Nose: Rich aromatic intensity, with notes of candied fruit, spice, and cocoa



Palate: Elegant with controlled power



Pairing: Serve with duck breast, a rib of beef, or grilled lamb chops seasoned with herbes de Provence



Cellaring : 5-8 years



Domaine de Poulvarel

110, chemin de la Soubeyranne, 30210 Sernhac - Tel / Fax : +33 (0)4 66 01 67 46

contact@domainedepoulvarel.com - www.domainedepoulvarel.com