



AOP Palette Red 2011



Varietal	40% Mourvèdre 30% Grenache 30% Vieux Carignan
Region	Palette
Harvest Method	The grapes are harvested by hand, sustainable.
Vini-fication	Long fermentation in vats
Aging Process	Aged 18 months in oak barrel.
Aroma	This wine has a deep cherry color that contrasts with its delicate and fresh bouquet, distinguished by aromas of fresh fruit (raspberry)
Palate	Full and generous on the palate with a fine and delicate finish. It is characterized by young yet silky tannins, with a pleasant persistence of spicy notes.
Food Pairings	Cheese, lamb, duck, game meats
Serving Temperature	16°-18°C/60°-64°F