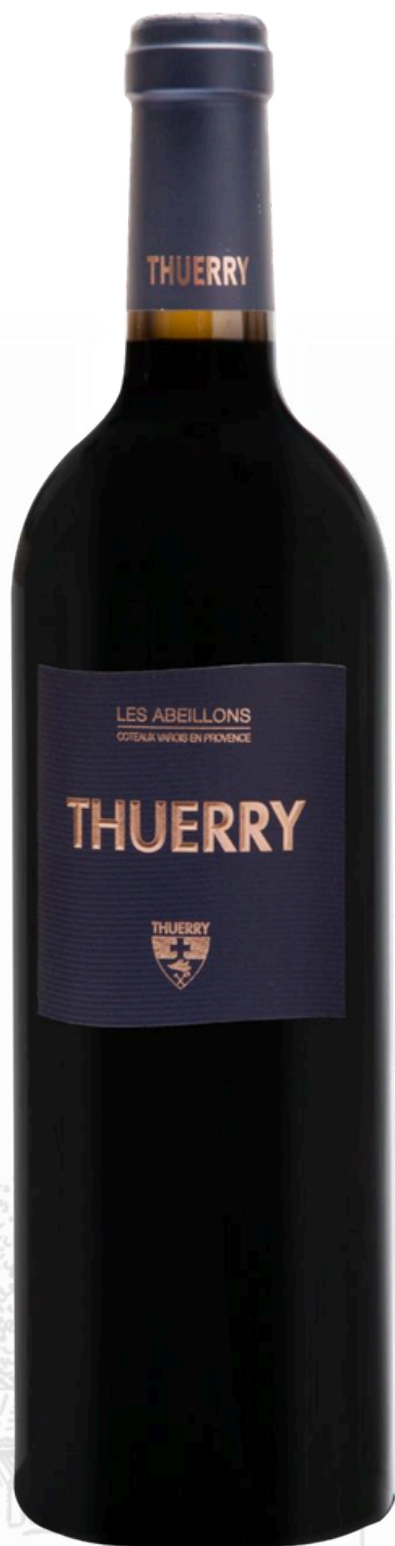


Les Abeillons

Rouge 2020

AOP Coteaux Varois en Provence



Blend: 54% Syrah, 26% Cabernet Sauvignon, 20% Grenache

ABV: 14%

Serving temperature: 18°C to 20°C (64°F – 68°F)

Format: 50 cl, 75 cl, 150 cl

Sustainable viticulture certified HVE (High Environmental Value). Night mechanical harvest. Long vatting period with post-fermentation maceration. Aged 50% in oak tuns (foudres), 25% in stainless steel tanks, and 25% in oak barrels (barriques). 20,000 bottles produced.

The color is intense, with garnet highlights. The nose opens with a lovely expression of Herbs de Provence, accompanied by notes of ripe fruit and spices. Upon aeration, more complex aromas of roasted notes, truffle, and forest floor emerge, bringing depth to the whole. On the palate, the tannins are velvety and perfectly integrated. The finish is long and persistent, marked by fruit, spices, and delicate notes of Herbs de Provence. **It will be the perfect companion for lamb chops or a traditional Provencal beef stew (daube provençale)..**

