



Name: COMBE AUX LOUVES

Appellation: La Clape

Colour: red

Grape varieties: mourvèdre 50%, syrah 20%,
carignan 10%, grenache noir 20%

Terroir: clay and limestone

Wine making: This wine is from non certified organic grapes. Wine making without sulfites and aromatic yeast, with meticulous selection of hand harvested grapes and pigeage with the feet in a 40 hl steel. A 6 months ageing in steel follows a 14 months ageing of 2 wines in 300L barrels.

Tasting notes: black cherry colour; the fragrance is dominated by aromas of ripe mourvèdre: blackcurrant, blackberry and menthol; the palate is full and round; the finish tells about great ageing potential and a spices and garrigue taste.