



LES MAGNARELLES

Rouge

- AOP LANGUEDOC 2019 -

We have named this cuvée 'Les Magnarelles' after the women who in former times were responsible for raising the silkworm, of vital importance to the success of the estate.

Grape Varieties

Grenache
Syrah, Carignan
and Mourvèdre

Soil

Clay-limestone

Harvest

Hand-harvested

Vinification

Traditional red wine
vinification with light
pumpovers and a soft and
slow maceration over a
period of 3 weeks.

Ageing

Ageing on lees in tank for
9 months.



Alcohol

13.5%

Appearance

Intensely ruby red

Nose

Aromatic with aromas of
black fruits

Palate

Fruity and lively and
deliciously fresh

Food pairing

Perfect with a navarin of
lamb or a cheese-topped
fillet of pork or a roast
chicken with rosemary

Serving Temperature

14-16°C

Production

6000 bottles