

HAUTS COMME TROIS POMMES RED

IGP - COTEAUX DE BÉZIERS

13 % vol.



45% Grenache
25% Syrah
15% Cinsault
15% Merlot



Volcanic and Clay-gravel soils



The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 to 12 days, it allows the full extraction of fruit flavours.



A young well-balanced wine with red fruits flavours and hints of vegetables and spices.



Try with a rack of lamb or roast chicken.



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of “**green practices**” which relate to the entire operation. Beyond the environmental commitment, we have entered the «**big leagues**» of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company’s ability to identify and control the dangers associated with Food Safety.