

CÔTES DU RHÔNE "LES PINS" RED

DOMAINE DE LUMIAN



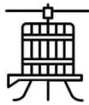
TERROIR

Stony with a clay-limestone subsoil. The higher plots have a more friable soil composed of old sandbanks dating from the Tertiary period.



GRAPES VARIETIES

Grenache, Syrah, Carignan, Mourvèdre.



VINIFICATION

Harvested at full maturity. The vinification is traditional.

The vatting lasts about ten days, with an automatic punching down every six hours. Maturing in concrete tanks.



TASTING

Garnet red color. This wine offers a nose of fresh red fruits (blackcurrant, cherry). The mouth is harmonious and presents fine tannins. The aromas of red fruits are amplified by a note of leather at the end of the tasting.



FOOD AND WINE PAIRING

This wine will accompany Mediterranean cuisine, simmered dishes or a dry cheese.