



AOC Côtes du Roussillon Village « Maury »

CLAIR DE LUNE 2024

RED
75CL

Privilege
PARTNER



GRAPE VARIETIES : SYRAH, GRENACHE

SOIL : SCHIST, MARL

YIELD : 25-40 HL/HECTARE

ALCOHOL CONTENT : 14,5%

WINEMAKING : TRADITIONAL WINEMAKING WITH
LOAD SHEDDING. LONG VATTING (3-4 WEEKS)

Beautiful color with deep, dark red-black reflections. Nose elegant with notes of dark fruits and mild sweet spices, slightly licorice and camphor, which are confirmed on the palate with a structured mouthfeel and fresh tannins. Harmonious finish lightly toasted with a nice persistence.

Medals:

Pending the results of competitions, guides and ratings from national and international trade magazines.



BEST SOMMELIER OF THE WORLD

WINEMAKER OF THE YEAR 2015

