



# AOC Corbières

## SENTIER DE LA TRAVERSE 2025

RED  
75CL

*Reserve*



GRAPE VARIETIES : SYRAH, GRENACHE

SOIL : SCHIST, GRÉS, CLAY, MARL

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 13,5%

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

Very beautiful intense garnet red colour with black reflections. Intense nose of red berries from the forest slightly spiced with a hint of mocha. Very nice on the palate, elegant, fruity, well balanced with notes of Sichuan pepper that finishes with a fruity and very harmonious finish.

Medals : Gold Medal

Vintage 2024 Concours International Lyon 2025



WINEMAKER OF THE YEAR 2015

BEST SOMMELIER OF THE WORLD

