



AOC Grès de Montpellier

LA BLAQUIÈRE 2024

RED
75CL

Privilège
PARTNER



GRAPE VARIETIES : SYRAH, GRANACHE, MOURVEDRE

SOIL : LIMESTONE, ROLLED PEBBLES

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 14 %

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

Very beautiful nose of wild black fruits. Intense color with black reflections. Very nice palate with aromas of ripe fruits, offering beautiful complexity, notes of chocolate, kirsch, and cherry pit. Very nice fruity and complex finish with silky tannins and excellent 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

