



AOC Costières de Nîmes

COMBE DES AMOUREUX 2025

RED
75CL

Privilège

DOMAINE SAINT-JEAN-GAVOTIN



GRAPE VARIETIES : GRENACHE, SYRAH, MOURVÈDRE

SOIL : ROLLED PEBBLES, CLAY-LIMESTONE

YIELD : 30-40 HL/HECTARE

ALCOHOL CONTENT : 13,5 %

WINEMAKING: TRADITIONAL WINEMAKING WITH RACK AND RETURN. LONG MACERATION (3-4 WEEKS)

Beautiful garnet color with deep reflections. Nose of crushed black fruits, a hint of vanilla. Lovely fruity palate, complex with notes of sweet spices, juniper, and Sichuan pepper. Elegant balance with silky tannins. Beautiful finish with freshness and harmony.

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

