



LES CLAUX DES TOURETTES

Les Costes Rouge



Presentation :

IGP : Cévennes
Vintage : 2024
Grape Varieties : 75% Syrah / 25% Grenache
Vineyard : Deep Marl
Alcohol : 13,5%

Ageing & Serving Recommendations :

Serving Temperature : 16 to 18°
Decanting : 1h
Ageing potential : 5 years

Harvest & Winemaking :

Mechanical harvest
Press juice separation
Aged in concrete tanks and oak
No filtration before bottling

Tasting notes :

Nose : Dark fruits, liquorice, oriental notes,
roasted hazelnuts
Palate : Round and silky with well-integrated structure

Food pairing :

Duck breast with Roquefort sauce
Sautéed porcini or chanterelle mushrooms
Cheese : Blue cheeses, Epoisses

Packaging :

75cl bottle
Case of 6 bottles
Pallet of 100 cases (600 bottles)
Bottle weight : 1,2 kg

SCA LES CLAUX DES TOURETTES

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