



IGP Vicomté d'Aumelas RED *Paravel*



Grapes : Merlot, Syrah, Grenache

▪ **Terroir**

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic.

The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils. Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

▪ **Winemaking**

Grapes are vinified separately. Part of the blend is thermo-vinified in order to extract the maximum color and aromas. The rest is vinified in a traditional way. The final blend takes place after fermentation and pressing.

▪ **Description & Food Pairings**

Deep red color with purple reflections. Characterized by notes of small red and black fruits (strawberry, blackcurrant) and a subtle touch of liquorice. It is round, with supple and fruity tannins. Perfect with pasta, pizza, everyday dishes.

Wine Keeping : 3-4 years.

Serving Temperature: 15-17°C

Alcohol : 12.5%