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*Chemin des Lions*  
**Pays d'Oc Indication Géographique Protégée**

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-  **GRAPE VARIETIES :**  
*88% Oaky Pinot Noir and 12% Oaky Merlot.*
-  **SOIL :**  
*The soil is made of limestone and clay.*
-  **WINEMAKING TECHNIQUES :**  
*The two grapes are fermented and oaked aged separately. And then, in order to obtain the extraordinary style our winemaker did this very precise blend.*
-  **TASTING NOTES :**  
*The colour is a beautiful ruby red. The nose expresses small red berries. The mouth is fruity with a nice sweetness that makes the wine delicious and velvety.*
-  **SERVING RECOMMENDATION :**  
*Perfect with poultry stuffed with mushrooms or bluefin tuna carpaccio.  
Serving temperature 10 - 12°C*

