
Miss Anaïs
Pays d'Oc Indication Géographique Protégée

-  **GRAPE VARIETY :**
100% Grenache.
-  **SOIL :**
Chalky-clay soil.
-  **WINEMAKING TECHNIQUES :**
Skin maceration followed by regulated temperature fermentation.
-  **TASTING NOTES :**
Purple color with lively reflections, it has an intense nose of red fruits and notes of sweet spices. Its mouth, very rich, is very balanced, all in roundness and offers aromas of coulis of fresh berries (raspberry, strawberry, blueberry).
-  **SERVING RECOMMENDATION :**
Served cold as an aperitif, it will also go perfectly with grilled red meats or cheeses.

