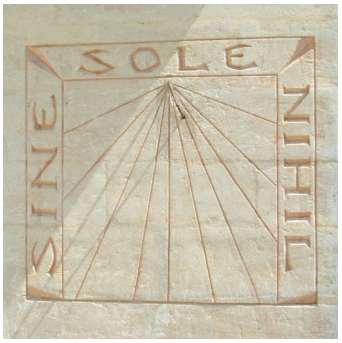


Galets Rouges

Fruit and richness with a fresh finish

AOP Costières de Nîmes

« Les Galets » are the rolled pebbles that characterize our terroir, bringing both minerality and concentration to our wines. Named after them, this cuvee aims to show a singular character combining balance and a lively fruit.



Varietals

Syrah, Grenache and Marselan

Winemaking

Winemaking is carried in a traditional way, with 15-to-21-day macerations. Then wine is then aged in concrete vats for 12 to 15 months in order to obtain smooth tannins while keeping its natural fruitiness.



No fininng, very light filtration.

Treat without sulphite since 2015.

Colour

Deep ruby with purple hues

Flavours

Aromas of cherry, blackberry, and soft spices lingering through the finish.

Palate

Full-bodied with a good acidity and character. Tannins are present and smooth.



Wine and food Pairing

Perfectly matches Italian or Mediterranean cuisine such as pasta dishes, pizza or grilled lamb, but also tasty meat such as barbecue ribs or duck breast. Very good served at room temperature during the winter, it can also be lightly chilled in summer.

Enjoy now and over 2 to 4 years.

Press

WINE ADVOCATE, DEC 2016 **88/100**

« A wine that's always well-made and thoroughly enjoyable, the 2015 les Galets Rouges is one of the finest vintages to date. Its ruby/purple color is followed by lots of Syrah characteristics of black fruits, pepper, earth and hints of meatiness. With surprising complexity, medium to full-bodied richness and a layered, charming style, drink this Old World fruit bomb over the coming couple of years. »

GUIDE HACHETTE DES VINS 2016 - Vtg 2014 ☆

« Au nez se dévoilent des arômes élégants de fruits noirs et de menthol. En bouche, le vin se révèle ample, suave et soyeux, structuré en finesse par des tanins veloutés et stimulé par une pointe bien ajustée de vivacité. Un costières qualifié de « féminin ». »

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