

AUBIN

- Grappes: 50% of Greanche, 25% of Carignan and 25% of Syrah
- Ways of vinification: Blend of Syraz and Carignan fermentated in vats and the Grenache is blend 12 month in oak. Our best sellar !!
- Tasting: The nose is really smeally the Languedoc : herbs, power, blackfruits... and the mouth is really herby and delicate. The Languedoc in this bottle.
- Pairing: Every meat with a bit of herby sauce
- Keeping: untill 10 years, Magnum 12 years

"Aubin is the name of the first cousin to be born, 28 years ago. Since this saint day, we do this saint wine"

Frantz Vènes - Propriétaire/Exploitant

