



DOMAINE
LA GARRIGUE

AOP Côtes du Rhône Rouge

Senteur d'ici



Grape Varieties : 80 % Grenache, 10 % Syrah, 10 % Cinsault.



Vinification : Harvested entirely by hand, destemming, crushing on reception.

Vinification in concrete vats, pumping over (remontage) and delestage during the alcoholic fermentation, maximum temperature 24 degrees.



Description :

Colour : deep, clear and brilliant.

Bouquet : agreeable and fruity.

Taste : well rounded and fruity, with a delightful freshness.



Serving temperature : best served between 16 and 18 °C



Cellaring potential : 3 years



Senteur d'ici is a very pleasant wine.

It is the perfect accompaniment to a dish of sauteed mushrooms, duck breast with ceps, rack of lamb, steak tartare etc.