

RÊVERIE

TASTING NOTES

The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2,600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2022

VARIETY

100% Grenache

ORIGIN OF GRAPES

IGP Pays d'Oc - South of France. This region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed with fruity aromas. It is the patchwork of wine-growing areas that create an expression of these grape varieties that are unique. This allows us to produce a versatile range of wines reflective of the region.

WINEMAKING

Fruit is harvested at night when the temperatures are low to prevent oxidation. Following to the saignée process, the juices stay in contact with the skins during a short time before being drained off, so they absorb all the aromas from the skin and gain its beautiful colour. Fermentation is carried out at low temperature to retain the subtle fruit flavours. The wine stays on fine lees for at least two months and is stirred periodically providing a smooth texture.

TASTING NOTE

A fresh rose with delicate strawberry and red fruit characters leading to a vibrant finish. Well balanced with a concentrated impression and a fruity finish.