



What?

Name: Reverse-Moi !

Appellation: Vin de France

Color: red

How?

Grape varieties: 100% Carignan

Vines: 35 to 45 years old

Yield: 40 hl/ha

Culture: sustainable agriculture, clay and limestone soils

Winemaking: extraction at cold temperature, regular treading (pigeage), short maceration, ageing in vats for 5 months

How much?

Alcohol: 13,5% alc./vol.

Packaging: bottle of 750 ml and magnum of 1 500 ml

Annual average production: 10,000 bottles

Ageing potential: at its best 1 year after the harvest or within 3 years

Serving temperature: between 12°C and 16°C



The vintner's notes

- A bright ruby robe, a smell like an explosion of liquorice and wild berries, a true greedy and tangy taste on the palate.
- All is in the name, a wine created for friends and summer's evenings, for an everyday celebration... grape juice, only grape juice!
- A plot of Carignan lovingly cultivated, a red wine expressing joy, simplicity and pleasure!

Wine & Food

- "Un vin de comptoir", promising simplicity, lightness and fun to drink. Ideal for your barbecues, world cuisine, improvised friendly nights, and to carry on a conversation...

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