



What?

Name: T'em T'em

Appellation: AOC/AOP Pic Saint Loup

Color: red

How?

Grape varieties: 80% Syrah, 20% Mourvèdre

Vines: 15 to 20 years old

Yield: 30 hl/ha

Culture: sustainable agriculture, harvested by hand, clay and limestone soils, some parcels of screed slopes and marls

Winemaking: burgundian type, extraction at cold temperature, regular treading (pigeage), maceration of 15 days, ageing in casks for 14 to 18 months

How much?

Alcohol: 14% alc./vol.

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

Annual average production: 6,000 to 10,000 bottles

Ageing potential: at its best 4 to 8 years after the harvest, cellaring potential up to 10 years

Serving temperature: between 16°C and 18°C



The vintner's notes

- Deep dark purple robe.
- A powerful nose revealing a long ageing in oak barrels.
- Rich on the palate with notes of toasted bread, broom flowers, red fruits, sometimes chocolate... a fresh final with eucalyptus and minty notes.
- A wine to put in delicate hands, instead in selective taste buds! Forget it a few years, giving it time to express his whole "terroir": it will then reveal its complexity and depth on black olive notes, blackberry jam, brambles, undergrowth and humus, pepper and thyme. The velvety tannins of the Syrah and the minty final of Mourvèdre will deliciously melt on the palate.
- Special Reserve wine of the Appellation, harvested on selected plots.

Wine & Food

- To taste with prime rib of beef, rack or leg of lamb with prunes from Agen, rabbit stew with olives, "gardianne de taureau" and the traditional French cheese platter!

CHÂTEAU DE VALFLAUNÈS - Fabien Reboul

128 route de Trente Loups, F-34270 Valflaunès, FRANCE

Tél. +33 (0) 4 67 55 76 30 - Mobile : +33 (0) 6 83 48 37 85

Email : chateauvalflaunes@gmail.com - Site Internet : www.chateauvalflaunes.fr