



What?

Name: Reverse-Moi !

Appellation: Vin de France

Color: red

How?

Grape varieties: 50% Cinsault, 40% Grenache, 10% Syrah

Vines: 3-10 years

Yield: 40 hl/ha

Terroir: clay and limestone soils.

Farming: certified Organic (FR-BIO-15).

Winemaking: cold extraction, grape-crushing, short maceration, then 5 months ageing in tank.

How much?

Alcohol content: 13% alc./vol.

Format: 750 ml bottles and 1 500 ml magnums

Average annual production: 11,000 bottles

Cellaring potential: drink within the year; can age up to 3 years

Serving temperature: 12°C-16°C



The winemaker's comment

- Fruit, fruit, fruit ! Strawberry, blackcurrant and black cherry from nose to palate.

Food pairing

- From tapas to a plate of spaghetti bolognese, Reverse-Moi! is made for spontaneous gatherings, shared plates and long, easy-going conversations.

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