



What?

Name: Tem Tem

Appellation: AOP Pic Saint Loup

Color: red

How?

Grape varieties: 80% Syrah, 20% Mourvèdre

Vines: 15-25 years

Yield: 30 hl/ha

Terroir: clay-limestone soils on south-east and west-facing slopes, with Pic Saint-Loup scree.

Farming: certified Organic (FR-BIO-15)

Winemaking: burgundian-inspired approach: cold extraction, regular grape-treading, 15-day maceration.

18 months ageing: 2/3 in barrels, 1/3 in clay jars.

How much?

Alcohol content: 14,5% alc./vol.

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

Average annual production: 6,000-10,000 bottles

Cellaring potential: at its best 4–8 years after harvest; can age 10+ years.

Serving temperature: 16°C-18°C



The winemaker's comment

- Taste the estate's signature cuvée: the finest parcels, the most demanding vinification, and long, carefully mastered ageing.
- All to deliver a captivating, comforting wine, easy to get lost in. Think lightly jammy black fruits, a hint of Bourbon vanilla and sweet spices, carried by a velvety palate that walks the tightrope between richness and tenderness.

Food pairing

- To drink with a rabbit with olives (my mum's recipe, of course), or a seven-hour slow-roasted leg of lamb.

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

chateauvalflaunes@gmail.com - www.chateauvalflaunes.fr

