

VIEUX MAGNIFIQUE



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APPELLATION : A.O.C SIDI SALEM

VARIETAL SYRAH

SOIL / CLIMATE

Cultivated in a traditional way, our vineyard benefits from soils composed of limestone and clay on the maritime border, partially in terraces located at an average of 150 meters above sea level. The cool climate and diurnal temperature variations produce perfect equilibrium in the wines.

VINIFICATION

Coming from a rigorous selection of the best vineyards of "Domaine Neferis". Destemming, crushing followed by maceration which gives the full expression of Syrah grapes. Alcoholic fermentation at 75 °F followed by an aging in oak barrels for 18 months.

TASTING NOTES



COLOUR

Bright and pretty garnet-ruby color.



NOSE

Very nice red fruits, spicy and mineral.



MOUTH

The sensation is round and the wine is fleshy with fine tannins. Very fruity, mineral with spicy notes. Very charming wine that will both delight and age.



RECOMMENDED TEMPERATURE FOR SERVING

Between 60°F to 65°F



FOOD AND WINE PAIRING

Leg of lamb, chicken with wild mushrooms, filet mignon



MAGNIFIQUE
ROUGE



MAGNIFIQUE
ROSÉ



MAGNIFIQUE
BLANC