

# SELIAN ROUGE



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APPELLATION : A.O.C SIDI SALEM

VARIETAL  
CARIGNAN

## 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

Harvest of the grapes by hand picking. Destemming , crushing, cold maceration before the fermentation during 5 days to get the finest tannins. Alcoholic fermentation at 72°F. Ageing in barrels for 12 months.

## TASTING NOTES



### COLOUR

Deep and dense with purple lights.



### NOSE

Complex, with notes of spices, violet and black currant



### MOUTH

Delicate and silky. Deep palate, delicious and round.



### RECOMMENDED TEMPERATURE FOR SERVING

Between 61°F to 64°F



### FOOD AND WINE PAIRING

Leg of lamb with garlic, prime rib, duck breast with figs.



SELIAN  
ROSÉ MYSTERE



SELIAN  
ROUGE RESERVE



SELIAN BLANC  
RESERVE



SELIAN  
BLANC