









# **Petit Cambon Rouge**

Alcohol: 13.5% VOL

Serving temperature: 16°c

Color: Red

Grape(s): 50% Cabernet, 50% Merlot

h Capacity: 750 ml

Label: HVE, IGP OC

Origin: Gard, France

Pairings : Meat, Cheese

# Type of soil

Clay-limestone soil at the foot of the Cévennes mountains in southeastern France.

#### Vinification

Traditional, in temperature-controlled concrete vats. Maceration for 3 weeks at between 20 and 28°C. Separation of presses at devatting.

# **Tasting**

Nose of red fruit. Well-balanced and long on the palate.

# Food and wine pairing

Perfect with red and white meats and dishes in sauce.

### Composition

50% Cabernet, 50% Merlot.



