



EARL Domaine de la Patience

chemin de Serre Plouma - 30210 Lédénon - FRANCE

Caveau : chemin de Marguerittes - 30320 - Bezouze - FRANCE

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- **Vintage and colour** : Rouge 2007
- **Grape variety** : Syrah (90%) – Grenache (10%)
- **Type of soil** : old terrace (sandstone)
- **Yield** : 35 hl/ha
- **Age of the vines** : Syrah 20 years old – Grenache 38 years old
- **Harvest** : by hand on chosen plot
- **Vinification** : traditional, selective crushing and destemming, long fermentation with natural yeast from the grape. Daily pumping and temperature control.
- **Maturing** : Half in tank, half in barrel for 12 months
- **Alcoholic degree** : 14°
- **Bottling** : August 2009.
- **To be keep for 10 years.**
- **Tasting** : A deep and intense dark red. The nose : Red fruits and oriental spices. The mouth : a full candied fruits and the power of the tannins.
- **Food and wine** : Quality wine to taste with marinated meat, fruits or chocolate deserts. Ideal temperature 16°C.

• CUVÉE SEBASTIEN •