

PREFERENCE



SIGNARGUES



Signargues



Terroir

Throughout the year our oenologists took particular care in the selection of vineyards which were classified according to their potential productivity, by climatic area and their position on hillsides consisting of “galets rous” and clay limestone ground.

Vinification

The vinification is traditional with long fermenting and frequent pumping over. The wines were carefully matured in barrels then vats to give it the best preparation for bottling and to enhance the quality of their flavour.

Blending

This Signargues is produced from a blend of Grenache, which gives the wine fullness and elegance, Syrah for concentration and Mourvèdre.

Tasting

This is a ruby coloured red wine, with a complex and fresh nose revealing spiced notes. The mouth is ample and well-balanced, with a beautiful length.

Smooth tannins and freshness on the palate make this Signargues our Preference.

| Bottle 75cl | Case of 6 bottles | | Europe Palette | | | | | |
|----------------------|-------------------|----------------|----------------|-------------|--------------|---------------------|-----------|----------------|
| | Weight Kg | Dim (cm) Lxwxh | Nb of bottles | Nb of cases | Nb of Layers | Nb of Cases / layer | Weight Kg | Dim (cm) Lxwxh |
| Traditional Burgundy | 8.12 | 25.5x17.2x30.8 | 630 | 105 | 5 | 21 | 853 | 120x80x165 |