TRANQUILLE PINARD

Wine of France



Grape varieties: Grenache, Syrah.

Terroir: Clay-limestone

Average age of vines: 15 years.

Yield: 50 hl/ha.

Farming: Organic

Winemaking process: All grapes are destemmed. Five weeks of skin contact maceration followed by three weeks of fermentation at 20 and 28°C.

Aging: Concrete.

Tasting notes: Light vibrant red, raspberry and cherry on the nose. Fresh and light on the palate, it reveals flavors of fresh red fruit with a nice smooth mineral finish.

Food pairings: Perfect by itself, pairs well with a BBQ, pizza, roasted vegetables, and shellfish.