

2020

## PUR ROUGE

AOP GRIGNAN LES ADHÉMAR

*"PURE because without added sulfur, this inviting red with a purplish color seduces from start to finish: a generous nose of fresh cherry and Zan embellished with a touch of rhubarb, then a smooth, supple vinified palate with melted tannins, spicy, gourmet and easy to access. To drink on the fruit "*



### Grape varieties:

50% Grenache Noir, 50% Syrah.  
Old vines of 35-40 years.



### Soil/Terroir:

The old vines of Domaine de Bédarrès are planted on clayey, stony limestone soils of the Grignan plateaus. Terroirs shared with lavender and truffle oaks.

### Vinification:

Traditional destemmed harvest, vatting for 15 to 18 days with temperature control and daily punching down. No addition of sulphites, protection of the grapes and juices under neutral gas.

### Tasting:

Beautiful deep red color with youthful reflections, dense and limpid, revealing many thick tears on the glass. The nose, although still closed, is rich and intense with aromas of very ripe fruit, morello cherries, prunes, mixed with notes of sweet spices, dried fruits and stones. On the palate, it is a generous, almost warm, supple and enveloping wine, which owes its balance and length to very present, silky and delicious tannins.

### Serving temperature:

13 ° to 15 °

### Food & Wine Pairing:

Par excellence on Provençal cuisine, natural and fragrant, barons of lambs à la plancha, Provençal stew, parillade of sea fish...