



## JOLIE BALADE

Vintage 2018 – 15% vol.  
Limited quantity of 24.000 l

Complex blend of 5 black grape varieties of the Rhône Valley, 20% Grenache Noir, 20% Syrah, 20% Carignan, 20% Cinsault and 20% Mourvedre. These 40-year-old vines are planted on sandy loam soils which give them freshness, pruned on double guyot and harvested at perfect ripeness.



Cold maceration for 3 days and skin maceration for 20 days.  
Vinification and ageing in inox tank for 12 months.



Wine has ruby red color with orange peel reflection and medium pronounced aromas of sweet spices aromas of star anise and pepper, floral aromas and hints of cherry liqueur.



On the palate wine is dry, with medium acidity, high alcohol, round tannins and full body and flavors of red berries, blackcurrants, sweet spices and long aftertaste.



Pairs well with various types of meat, lamb cutlets with rosemary and roasted potatoes, beef ragout with gnocchi, beef steak with boletus sauce, barbeque etc.

