

# caravinsérail

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## in fine.

AOP VENTOUX

Wines of terroir, pleasant and elegant.

**IN FINE. RED 2013/2014**  
GRENACHE 70% - SYRAH 30%

Deep in colour with blue hues, the nose is expressive and complex with notes of red and black fruit jams, spices and a light hint of chocolate. The aromatic notes found on the nose develop into a rich and luxurious palate, with a ripe, fleshy feel.

Serve between 16 and 18° or a little cooler in the summer. Drink with red meats and mature cheese.

**IN FINE. ROSÉ 2014**  
GRENACHE 70% - CINSAULT 20% - SYRAH 10%

This pale pink rosé has bright hues and reveals a nose of raspberry and redcurrant. It is a lively and medium bodied rosé where you find on the palate the same red fruits as the nose and an attractive, aromatic finish. An ideal accompaniment to charcuterie, fish, grilled meat and more importantly convivial moments. ly hams, fish, pizzas and summer barbecues.

Serve chilled (8°)

**IN FINE. WHITE 2014**  
CLAIRETTE 80% - GRENACHE BLANC 20%

This white is pale lemon with green hints, it has a delicious nose of ripe white fruit, poached apricots and an underlying mineral note. On the palate it is round and generous with notes of peaches, apricots and pears. The balance is maintained by an attractive acidity and the finish is long.

Serve between 9° and 10° with goats cheese, lamb and fish, shellfish and seafood.