

## *Rouge*



The Milou Rouge is sourced from 50+ year old vines from vineyards surrounding the village of Sommières, with soils dominated by marls with a high content of clay and limestone. The Syrah parcel is farmed 100% organically. Vinification was carried out in concrete tanks (Grenache) and small French oak barrels (organic Syrah) with 6 months of élevage.

**Grape varieties :** 60% Syrah and 40% Grenache

**Vineyard age :** 50-year-old vines

**Soil :** Marl soils with clay and limestone

**Alcohol :** 13.5%

**Tasting notes :**

Dip your nose into a glass of Milou Rouge and you'll find ripe black cherry and huckleberry notes, supported by hints of espresso and spice. Milou is a versatile and stylish guest at any dinner table.

