



domaine de
BELLEMARE

RED RIVAGE

IGP d'OC



Blending of Syrah, Cabernet Sauvignon and Merlot



Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vating. Controlled fermentation at 25-28°C for about 30 days.



30% new barrels / 70% stainless steel tanks



Color: garnet red

Nose: intense nose of red and black fruits, jammy fruits and spices

Taste: round, soft attack with velvety tannins



5 years



16-18°C



75cl



Pairing: red meat and game, grilled meat and charcuterie