



YVAN ET CO

ET VOILÀ !
VIN DE FRANCE

VINEYARD

This exceptional GSM draws its strength from the warm, rocky soils of the South, where the vine thrives under generous sunshine and winds filled with garrigue. This Mediterranean blend reveals the full richness and elegance of the southern grape varieties, delivering an intense, structured, and deeply aromatic cuvée.

WINEMAKING

Mechanical harvest. Traditional vinification in epoxy-coated stainless steel tanks, with alcoholic fermentation controlled between 28–30 °C. Only the free-run juice is retained for the production of this wine.

AGEING

In epoxy-coated tanks.

TASTING NOTES

Its intense garnet robe with violet reflections immediately catches the eye. On the nose, this GSM (Grenache, Syrah, Mourvèdre) seduces with aromas of ripe black fruits, blackcurrant, and black cherry, enhanced by subtle smoky notes, sweet spices, and a touch of garrigue. On the palate, the velvety attack reveals silky and perfectly balanced tannins. Grenache brings roundness, Syrah adds structure and spice, while Mourvèdre imparts depth and complexity. The finish, long and harmonious, lingers on notes of black fruits and chocolate, while maintaining a lovely freshness from start to finish.



GRAPES VARIETIES

Grenache, Syrah, Mourvèdre



FOODS PAIRING

Grilled ribeye steak, Spiced lamb tajine, Cheeses



TEMP
15 - 16°C



AGEING POTENTIAL
1 to 2 years

