



DEBUSSY

RÊVERIE

TASTING NOTES

The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2017

GRAPES

50% Cabernet, 50% Syrah

ORIGIN OF GRAPES

IGP Pays d'Oc - South of France. This region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed with fruity aromas. The terroir effect is very noticeable in this region due to the great variety of winegrowing areas that create an expression of the grape varieties that is unique.

WINEMAKING

The vineyards are closely checked by our winemaker and the grapes are harvested at full ripeness. As the grapes arrive at the cellar, it is destemmed and crushed to extract all the aromatic potential out of the skins. The maceration lasts 20 days, with daily pump-over followed by a long fermentation carried out up to 30°C. The juices also go through thermovinification to enhance the wine roundness. Finally, the wine is aged for six months under French Oak.

COLOUR

Crimson red.

NOSE

Intense and complex aromas of red and black berries, along with pepper hints and a violet bouquet.

TASTE

Rich and smooth, well-balanced the mouth will be pleased with red berries aromas and a oak notes.