



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

2018

GRAPES

50% Cabernet, 50% Syrah

ORIGIN OF GRAPES

IGP Pays d'Oc - South of France. With its Mediterranean coastline bordering the region in the South, the IGP provides hot and dry summers complimented by mountainous terrain for cooling.

WINEMAKING

The grapes are harvested at full ripeness. As the fruit is destemmed and crushed to extract all aromatic potential from the skins. Maceration lasts 20 days, with daily pump-overs followed by a long warm fermentation. The juices also go through thermovinification to enhance the wine roundness. Finally, the wine is aged for six months under French Oak.

NOSE

Intense and complex aromas of red and black berries. Cloves and aniseed structure a bouquet of violet and crushed herbs.

TASTE

Intensely rich red berry fruits. Undertones of raisin and dark chocolate shine through complimented by classic Cabernet eucalyptus notes. The oak rounds out nicely with vanilla and spice.

FOOD PAIRING

Moroccan Lamb Tagine with fresh cous cous.