



Parvis des Templiers

AOP BRULHOIS - 2020 - **RED**

PRESENTATION

It was during the time of the pilgrimage to Santiago de Compostela that the Templars began building commanderies to shelter the Knights of Christ and protect pilgrims.

They chose to settle in the heart of the Viscounty of Brulhois, between the Lot and the Garonne rivers, along the Way of Saint-Jacques. This cuvée pays tribute to those knights who helped shape the history of the South-West of France.

The vineyard extends over 25 hectares of stony and clay-limestone hillsides, at the southern edge of the Lot-et-Garonne department.

THE WINE

VARIETALS: Merlot 55%, Tannat 35%, Cabernet franc 10%

WINEMAKING / AGEING: Traditional vinification at temperatures between 26°C and 28°C. Two-week maceration.

TASTING

Parvis des Templiers reveals a garnet hue with aromas of red fruits (blackcurrant) and spices on the nose.

The palate is round and generous, with ripe fruit flavors leading to a clean, full-bodied finish.

SERVING / FOOD PAIRINGS

SERVING: Serve between 15° and 17°.

FOOD PAIRINGS: Enjoy with grilled red meats, duck aiguillettes with blackcurrant sauce, a prune daube, or cow's milk cheeses.

