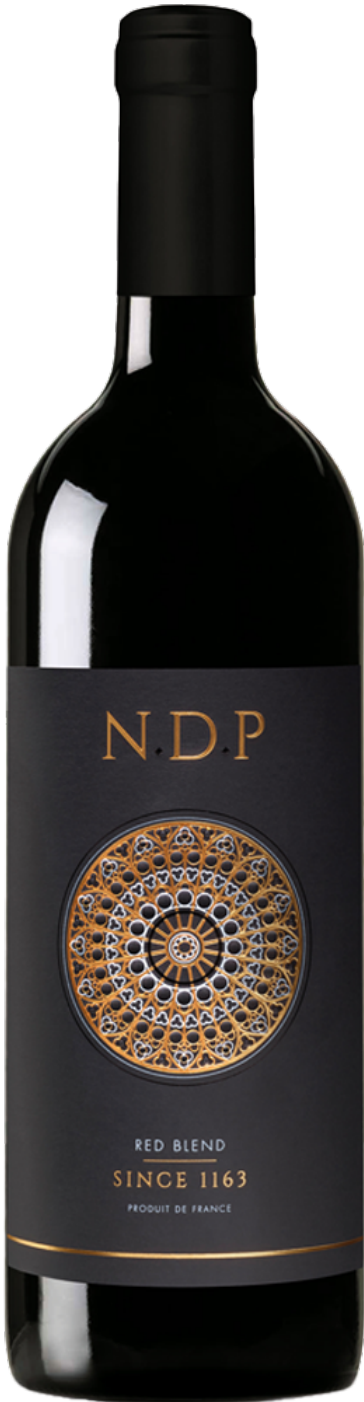


NDP, "Red Blend", 2024

IGP Pays d'Oc, France



PRESENTATION

Built in 1163 in Paris, France, the Notre-Dame Cathedral is one of the main historical monuments in the world. After suffering a devastating fire in April 2019, the cathedral remains more alive than ever. This N.D.P. vintage is a tribute to this exceptional monument and its history.

TERROIR

The grapes come from various terroirs in the Pays d'Oc region in the south of France. The vineyards located halfway up the hill in the Hérault valley bring richness and opulence, while the vineyards in the Upper Aude Valley bring fruit, typicality, and freshness. Other vineyards located in the Aude plain bring length and structure.

WINEMAKING

The maceration of the grapes lasts between 2 and 3 weeks in the vat.

AGEING

The vintage is aged in lightly toasted oak barrels for 6 to 9 months.

VARIETALS

Cabernet sauvignon 60%, Grenache rouge 15%, Marselan 10%, Merlot 10%

TASTING

Featuring a beautiful ruby red color, the NDP Red Blend offers intense fruit and a lot of sweetness and richness on the palate. Just like "Notre Dame de Paris," this cuvée is a blend of traditional style and typical character. It is highly complex on the palate. Full-bodied, long, and rich, it offers aromas of crushed red fruits (raspberry, cherry) and jammy plum, supported by well-integrated and rounded tannins.

FOOD PAIRINGS

Serve at 17°C with cold cuts, white meats (cream-based poultry dishes), and mild cheeses.

