



PHILIBERT DU CHARME

Réserve Spéciale



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VIN DE FRANCE
GRENADE-SYRAH-MOURVÈDRE

JAMAIS DÉMISCHÉ NI DÉMISCHÉ NI DÉMISCHÉ
Joseph, Philibert



Philibert du Charme - Réserve Spéciale, Grenache, Syrah, Mourvèdre, Vin de France, Rouge, 2025

Vin de France, VSIG, France

PRESENTATION

In some wines, there is a demonstrative ambition. And then there are those who choose another path: that of charm. Philibert du Charme is part of this discreet French tradition, where elegance naturally imposes itself. His name evokes a timeless character, somewhere between literature and the art of living. A man of taste and culture. Philibert du Charme is that: a French wine, simple, elegant, timeless.

TERROIR

Our Grenache, Syrah, Mourvèdre grapes come from different terroirs that we have selected to obtain a very balanced final blend expressing the exact typicity of each of them.

WINEMAKING

The grapes are harvested mechanically. Maceration lasts 8 to 12 days depending on the grape variety. The malolactic fermentation is fully carried out.

VARIETALS

Grenache noir 50%, Syrah 30%, Mourvèdre 20%

TASTING

With a dark ruby robe, this wine is complex, rich, long, and full-bodied. It has flavors of crushed black fruits (blackberries, blackcurrants, cherries). In the mouth, it is round, rich with soft tannins. It is well-balanced and easy to drink, modern, with a nice freshness.

FOOD PAIRINGS

Serve at 18°C. It pairs perfectly with meats in sauce, Mediterranean dishes, and cheeses.

