



GRAND RED

2024

IGP COTES CATALANES

Grape varieties

Grenache noir, Syrah, Mourvèdre

Yield: 23 hl/ha

Terroir

Quaternary terrace (alt. 35m) with a 2-meter top layer of gravel resting on a clay base. The soils are exposed to windy conditions and generous amounts of sunlight (more than 260 days per year) and are located about 4 kilometers from the Mediterranean Sea.

Harvest : Septembre 2024

Winemaking and ageing

Gravity-led vinification in the cellar. Grapes are destemmed and sorted via mechanical sorter upon arrival followed by hand-sorting. Pre-fermentation, punch-downs, and fermentation in stainless steel tanks.

Bottled : March 4th, 2025

Production : 8500 bottles of 75cl

Tasting notes

The wine displays a beautiful, light garnet robe with violet highlights, luminous. Aromas of violet, ripe black cherry, and fragrant garrigue open the nose. The palate is smooth and creamy, indulgent yet balanced by a fresh finish with rosemary, blackcurrant, and blueberry notes. Silky tannins accompany the finish with elegance and finesse.

Suggested food pairing

Ready to enjoy now, this wine is a joy with grilled chicken breast cooked planxa-style, a selection of tapas, or for those seeking something special, a delicately seared red mullet fillet.

The story behind the wine

Originally conceived as a blend of leftover lots, GRAND RED has evolved into the flagship cuvée, embodying the terroir's purest expression. Crafted from the final presses of our rosé Rouge à Lèvres and the bleedings of our grand cuvées, it has become the essence—the quintessence—of the estate.



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