

# DOMAINE | RINAUDO

## DOMAINE | RINAUDO *Nuit Intense*

### WINEMAKING PROCESS

We favor manual harvesting which allows us a better plot selection and a selection of the bunches. In order to optimize the aromatic varieties and the color of the dress, our juices ferment at low temperature in stainless steel tanks.

### THE FLAVOUR

This wine reveals a complex bouquet of spices (pepper, licorice) and fruits (blackcurrant, myrtle, cherry), embodying the essence of the Mediterranean.

The Syrah and Grenache blend reveals an intense ruby color that captures the eye.

This is a gastronomic wine, starting with a soft and tender attack that evolves into a rounded finish, structured by fine, powdery tannins.

This wine has the potential to age gracefully, developing even greater complexity over time.

### FOOD AND WINE PAIRING

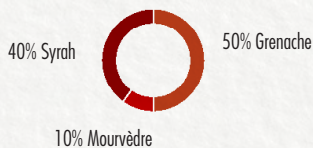
Nuit Intense is a versatile companion, complementing both meat dishes and appetizers such as tapenade and confit eggplant.

A wine of power and charm!

### SERVING TEMPERATURE

Entre 12° et 14°C.

### GRAPE VARIETIES



### VINTAGE

2022

### DESIGNATION

AOP Côtes de Provence

### ALCOHOL

14°

CONTAINS SULPHITES

