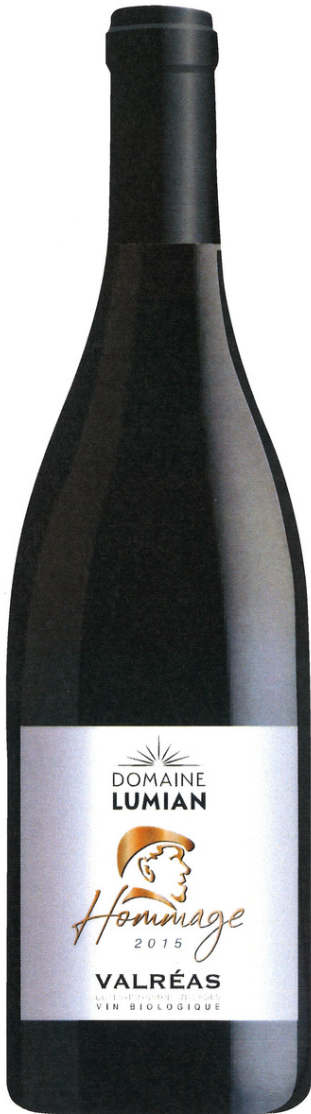


VALREAS CÔTES DU RHÔNE VILLAGES "HOMMAGE"

DOMAINE DE LUMIAN



SOIL

Silt-limestone.



GRAPES VARIETIES

50 % Grenache, 35 % Syrah, 5% Carignan et 2 % Mourvèdre.



VINIFICATION

The grapes are destemmed and then assembled in thermo-regulated stainless steel tanks to be vinified. Fermentations last from 2 to 3 weeks. The wines are aged for one year in French oak barrels before bottling.



TASTING

Dark garnet color. Very aromatic nose where notes of red and black fruits (blackberries, raspberries, blackcurrants) and spices (coriander, thyme) are combined. Aromas in constant evolution towards notes of cocoa, roasting and vanilla. In the mouth, the attack is frank and supple, it is a powerful and elegant wine offering a beautiful aromatic persistence and a pleasant sensation of amplitude in the end.



FOOD AND WINE PAIRING

We advise you to taste it with game or marinated meats.