

# Ergo Bibamus

## Rouge

### 2021



Appellation: AOP Côte de Provence  
Region: Var hinterland – Triassic Plateau  
Soil: Clay and limestone  
Alcohol content: 12,5%  
Grape variety: 85% Grenache, 15% Syrah

#### WINE MAKING

The grapes are carefully picked by hand early in the morning to maintain aromatic freshness. After passing the selection table and being de-stemmed the grapes are gently crushed and put in open barrels to ferment during manual punching down. Finally the wine is racked into stainless steel tanks.

#### CHARACTERISTICS

This is a wine that comes with fresh primary fruit and intriguing personality. It can be enjoyed immediately and will last for several years to come.

Aging: 3-5 years  
Serving temperature: 14°C-16°C

#### SUGGESTIONS

This wine can be enjoyed with beef tartar as well as with delicate Chavignol crottins.