

# Ergo Bibamus

## Rouge

### 2022



Appellation : Vin de France  
Region : Var hinterland - Triassic plateau  
Soil : Clay and limestone  
Alcohol level : 11.5  
Grape variety : 90% Grenache, 10% Syrah

#### VINIFICATION

The grapes are carefully picked by hand very early in the morning in order to keep all the aromatic freshness and the fruit. The grapes pass through the sorting table and the de-stemmer. The wine undergoes a short maceration, put part in stainless steel tanks and part in open « demi-muids » for 3 weeks. The wine is then matured in stainless steel tanks and lightly filtered before bottling.

#### SENSORY CHARACTERISTICS

Ergo bibamus has a fresh and fruity personality. This wine can be enjoyed immediately or be kept for some years to come.

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

#### FOOD PAIRING

This wine can be enjoyed with a beef carpaccio or light summer dishes of veal or proc.