



LES MATTES

vignes des deux soleils

The cuvée reserved for special occasions, which arouses the curiosity of its guests. Les Mattes offers a trip to the Mediterranean scrubland, where grapes have been selected from producers who take care of their heritage and want to share it with you. It is a fresh and round wine thanks to the harvest of fruits at their optimal maturity. A partial ageing in barrels of 12 months allows to preserve the freshness of this appreciated wine when the days shorten. The cuvée reflects the historical terroirs of the Mediterranean scrubland, we love the warmth it brings during long winter evenings.



50% Cabernet Sauvignon, 50% Merlot



Integrated farming on Oligocene limestone soil



Traditional and vegan vinification



12 months ageing in barrels



14% vol. alc.



Enjoy now or keep 7 years



A ruby color with purple highlights



The nose is intense and complex: forest fruits (blackberries and blueberries). Aromas of cocoa and vanilla



Sweet and ripe tannins. The softness predominates, the elegant and harmonious mouth is distinguished by an aromatic fan ranging from roasted and vanilla scents with aromas of wood fruits, blackcurrant and blackberry