

CAMPUGET 1753

MOURVEDRE

Without Sulfités

Grape : Mourvèdre

Vinification : This wine is traditionally produced without sulfites. Vinification without added sulfites preserves the wine's authenticity, allowing the grape variety and terroir to fully express themselves. This approach requires great rigor and precise expertise to deliver a balanced, lively wine rich in aromas. A choice for those seeking sincere, expressive wines that are faithful to their origins.



Its color is an intense ruby with purple highlights. The nose is expressive, blending aromas of jammy red berries and subtle spicy notes, reminiscent of garrigue and sweet spices. On the palate, the attack is fresh and light, revealing beautiful harmony. The tannins are soft and silky, providing a fluid and elegant texture. Its beautiful length on the palate underlines its balance and finesse, making this a delicately structured wine.

Aging: Pleasant to drink immediately upon bottling.

Food and wine pairing: This wine is the perfect accompaniment to grilled meats with Provençal herbs.