

# CAMPUGET 1753 SYRAH VERMENTINO

IGP Gard

**Grape** : 90% Syrah & 10% Vermentino

**Vinification** : Traditionally produced. Produced using rapid pressing and bleeding to preserve freshness and aromatic purity.



This cuvée reveals aromas of white-fleshed fruit on the nose, with hints of citrus, such as grapefruit and orange zest, complementing the bouquet. On the palate, it offers a round and silky texture, with a pleasant acidity softened by a slight sweetness.

**Aging**: Best enjoyed young, up to two years.

**Food and Wine Pairing**: Pairs perfectly with light fish dishes, such as tuna tartare with citrus, a seafood platter, or sweet and savory dishes.