

Domaine de la Figueirasse



Les Baronnets

IGP Sable de Camargue



80% Syrah Grenache
20% Cabernet Sauvignon

12.5% Vol.

Tasting

Les Baronnets offers you light and greedy notes of red fruits and forest fruits.

Vinification

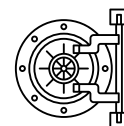
After the mechanical harvest on optimally ripe grapes, the destemming process is done before the controlled fermentation between 28 and 30°C in tanks. The bottling of the cuvée Les Baronnets is done with no prior filtration in order to obtain a better preservation of its aromas and gustatory quality.

Food and Wine

It can be enjoyed in summer as an accompaniment to grilled meats or in winter with dishes in sauce.



17°



0 - 5 years

