

g grenatⁱⁿ

Sweet wine made exclusively from the bleeding of a few hours of **the black Grenache** grape variety mutated on juice, meaning that the musts during fermentation have been added with alcohol to preserve the fruitiness of the grape while keeping a naturally high sugar content, hence the name:

Vin Doux Naturel or V.D.N.

Bottled the following spring to ensure that the delicacy is preserved, an aperitif wine and/or at the end of a meal, to be served with red fruit dessert, summer fruit... and also as you wish, but always with moderation.

P.S.: Curiosity, don't trust the name and... don't add water!



