



# CONTEMPLATION DE BERNARD MAGREZ

Welcome to the enchanting Southern Rhône Valley, home to «Contemplation», a generous and mysterious wine created by Bernard Magrez. Each bottle tells the story of a love of vines and traditions. Discover this wine treasure that has captured the hearts of wine lovers the world over.



## APPELLATION



AOP Côtes du Rhône Villages

## SOIL TYPE

Clay and limestone

## GRAPE VARIETIES



■ Grenache  
■ Syrah

## ASSEMBLY



■ 70% Grenache  
■ 30% Syrah

## ANNUAL YIELD



■ 45Hl/Ha

## FOOD AND WINE PAIRING



Cheese,  
Red meats

## TASTING

### EYE

Ruby red with  
violet highlights

### NOSE

Red berries

### MOUTH

Supple, good length on the  
palate

## VINEYARD MANAGEMENT

- Sustainable viticulture
- Working the soil

## VINIFICATION

- Fermentative maceration for 3 weeks at 26°C
- Aged for 6 months in vats