



## THE SIGNATURE

Created by Count Guy de Poix in tribute to his son Guillaume, this cuvée is crafted from a selection of Nielluccio, Syrah, and Carignan.

## TERROIR

Hillsides of granitic arenas. Acidic and poor soils.

## WINEMAKING:

Fermentation in small tanks with daily punch-downs.

## THE 2022 VINTAGE:

Very long, hot summer beginning mid-May. Only 130 mm of rain from January to harvest. The storm of August 18 was beneficial to the earth but destructive for people. Yields limited but juice of great quality. Manual harvest began on 24/08/2022.

## GRAPE VARIETIES:

50% Nielluccio, 40% Syrah, 10% Carignan

Cellaring :  
**10 years**

Ageing:  
**18 months**  
including 12  
months in  
barrels

Serving :  
**18°-20°C**

Colour :  
**Garnet**

## TASTING NOTES:

*A POWERFUL, VELVETY & BALANCED RED.*

Deep, luminous garnet colour with purple reflections. Intense nose that gains precision with aeration: stewed black fruits, leather, spices, and woody notes. The palate combines power and indulgence with superb balance. Melted tannins support a velvety, fleshy texture and excellent ageing potential.

