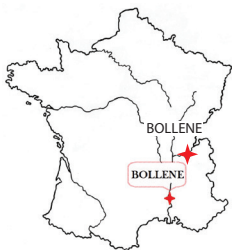


# Cuvée Élégance

[www.julien-de-lembisque.fr](http://www.julien-de-lembisque.fr)



Julien de l'Embisque



JULIEN DE L'EMBISQUE winery spreads over 45 ha (90 acres) in BOLLÈNE VAUCLUSE, south of France. We have an exceptional range of soils: sand, clay, limestone, pebbles...

The Family GAIDE started their great passion for the viticulture since the 1830s. After several generations' efforts, our winery is developing and expanding.

**Very structured and great complexity. Gastronomy wine. Tin label**



50% Grenache and 50% Syrah



Deep red color with purple gleams.



The very perfumed nose is marked by jammy, very ripe red fruits such as cherries and raspberries.



Silky and generous, robust and spicy. Great length.

## Wine Pairing



Roasted Duck Breasts



Asian cuisine



14-16°C



Terrine of pheasant



Hard cheeses



Truffle papillote



Provençal dishes

Vatting under the marc cap after the alcoholic fermentation for 4 weeks. 3 pumping over per day supplemented by 4 rack and return. Gentle pressing.

Vinification in stainless steel tanks and aging in concrete tanks. Malolactic fermentation carried out.



## SWEET

## DRY FRUITY

## FULL BODIED

Délice de Muscat

Délice de Viognier

Rosée Estivale

Cuvée Plaisir

Suze-la-Rousse

Cuvée Élégance



In order to give you the best tasting, our wine is bottled using cork tradition **without the risk of cork taint.**



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