



F. by Skalli **Red 2006**

The thrill of a great wine.

It was in honour of his father Francis that Robert Skalli created the Skalli F. vintage in the family's bold tradition and love of the terroirs of southern France.

TERROIR & GEOLOGY: Low clayey limestone slopes and gravelly marl

CLIMATE: Early & late Mediterranean

VARIETIES AND CULTIVATION METHODS: blend of Merlot (59%), Syrah (26%) and Cabernet (15%)

VINIFICATION & MATURING: Traditional vinification with long maturing (18 months) in French barrels

TASTING NOTES

Colour: deep red

Nose: complex and fresh with notes of small black fruit, menthol and nutmeg

Mouth: dense and rich with notes of small black fruit and warm spices

Accompaniment advice: Red meat, game, ripe cheeses

Ageing potential: 8-10 years

Serving temperature: 15°C