

Domaine Roger Perrin

CANDY GRAPES



PRESENTATION

Candy Grapes is a cuvée crafted to offer a **different approach** to red wine.

Produced through carbonic maceration* of **Syrah**, complemented by a touch of **Viognier**, this wine displays a distinctly fruity, light and gourmand profile, reflected even in its original packaging, which reveals the teddy bear printed on the cork, without caps.

Accessible and convivial, it was designed for moments of sharing: aperitifs with friends, relaxed meals and summer evenings. With its low alcohol content (11% ABV) and excellent drinkability, Candy Grapes appeals both to curious wine lovers and to new consumers looking to discover red wine through a more modern and refreshing style.

CÉPAGES

85 % Syrah
15 % Viognier

VINIFICATION

Harvested on September 5th, 2025.
Carbonic maceration* for 10 days to enhance fruit expression, soft tannins and freshness on the palate.

DÉGUSTATION

Appearance - Bright red colour with violet highlights.

Nose - Highly expressive, dominated by fresh red fruit aromas, cherry and raspberry.

Palate - Light, smooth and gourmand. A fluid texture with soft tannins, supported by refreshing acidity and vibrant fruit flavours.

ACCORDS

Aperitifs, charcuterie boards, fresh starters, grilled meats, skewers, convivial and summer cuisine.



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*winemaking technique that promotes highly fruity, smooth and easy-drinking wines with soft tannins.