

# Boulevard Napoléon Cinsault



**Named after a former street in the village of La Livinière, Minervois: Boulevard Napoléon is the partnership between restaurateur Trevor Gulliver, the chef Fergus Henderson and the winemaker Benjamin Darnault.**

*"To fully appreciate wine, you need a good sense of smell, a sufficiently developed taste buds and an eye for colour. Everything else is only experience and personal taste."*

*Cyril Ray*

**Appellation:** IGP Pays de l'Hérault

**Vintage:** 2018

**Alcohol:** 14.5%

**Grape varieties:** 100% Cinsault Rouge



**Terroir:** Schist / At an altitude of 500m above sea level / 50 year old vines (approximately).

**Vines:** Manuel harvesting in small wooden cases late in Spetember.

**Vinification methods:** Fermentation in 4000 litre tanks with natural yeasts for 2 weeks / 2/3 destemmed & 1/3 whole bunch / Lightly filtered without fining.

**Maturing:** Pressed matter and juices are separated and matured independantly for 12 months.

### **Tasting notes:**

Translucent cardinal red with reflections of garnet.

Delicious and juicy, this is a lighter-bodied Cinsault with lots of red fruits (some Consaults are darker-fruited). This vintage tastes not unlike Gamay; it can be chilled too.

Underneath the juicy fruits there are attractive blue fruit flavours and some black pepper.

### **Pairing:**

Mixed grills, game, pork roasts, cold meat and cheese platters...

### **Recommendations:**

Serve between 14 and 16°C

Aging potential: 7 to 8 years