

M&P Guiraud Comme à Cayenne



This wine is called "Comme à Cayenne" because the plot where the Grenache and Carignan were planted was so hard that Michel's mother regularly said it was like working the ground in Cayenne, a slavery prison in French Guyana.

"You must remember, there are five good reasons to drink ; with your host, present and future thirst, because of the good tasting wine, and any other reason."

Proverbe latin

Appellation: AOP Saint-Chinian

Vintage: 2020

Alcohol: 14%

Grape varieties: 85% Grenache / 15% Carignan

Terroir: Mediterranean climate / Hard maroon shale, typical of the future appellation of Roquebrun / Plateau at 150m.

Vines: Carignan and Grenache pruned in Goblet form / Vines conditioned dependant on the vintage / 35 year old Grenache and over 80 year old Carignan.

Vinification methods: Manual harvesting / Grapes destemmed and partially crushed / Punched until the beginning of fermentation / Fermentation without artificial yeasts / Filtered cold / Wine is extracted and placed in full tanks.

Maturing: Aged in full tanks on lees with regular stirring / Malolactic on lees / Sulphites added at the end of the maturing process..

Tasting notes:

Deep garnet red.

Notes of black fruits and spices.

A concentrated wine but without excessiveness. Intense, elegant, well rounded and with an authentic mix of spices (liquorice) and dark fruites (cherries, blackcurrant).

Pairing:

Serve with lamb, pigeon or a filet of beef...

Recommendations:

Serve between 16 and 18°C

Aging potential: 3 to 5 years

