

M&P Guiraud Les Cerises



The wine is called "Les Cerises" because it evokes the freshness of the cherry fruit, the first to ripen in the year before peaches or apricots...

"It is to die everyday to live without wine."
Jean-François Regnard



Appellation: AOP Saint-Chinian

Vintage: 2024

Alcohol: 13.5%

Grape varieties: 50% Syrah / 20% Grenache / 15% Carignan / 15% Cinsault

Terroir: Mediterranean climate / Vineyard on the foothills of the Massif Central / Typical of the future Roquebrun appellation.

Vines: Carignan, Cinsault, Grenache and a selection of Syrah pruned in Goblet form / The remaining Syrah pruned in Royat form.

Vinification methods: Grapes are destemmed and partially crushed / Fermentation without artificial yeasts / Only in tanks for the duration of fermentation / Juices separated from pressed matter.

Maturing: On lees in full tanks, regularly stirred / Malolactic on lees / Racked after malolactic, whilst retaining fine lees / Aged on lees / Final assembly in April before bottling.

Tasting notes:

A deep translucent garnet red.

Fine and charming, on notes of violets and peony, of bigarreau cherries, smoked bacon and a hint of warm slate.

Straight, slender, with a fine and silky matter, but moreover a sensation of freshness and of digestibility. The same floral aromas detected by the nose are present, but also spices and smoke. The final taste is a subtle chewiness, with a fine bitterness and saltiness.

Pairing: A red that will adapt to most dishes, mixed grills, red meats and poultry...

Recommendations:

Serve between 15 and 17°C

Aging potential: At least 5 years.