

by Jeff Carrel

Vin de Cinsault



In the upper valley of the Hérault region there still exists Cinsault vines, with grapes full of fresh fruity juice. Harvested by hand, extremely ripe, vinified without sulphites and with lots of delicacy.

"Art and wine are the superior joys of a free man."

Aristote



Appellation: IGP Saint-Guilhem-Le-Désert

Vintage: 2019

Alcohol: 14%

Grape varieties: 100% Cinsault

Terroir: Limestone soil / Old vines in the upper valley of the Hérault region.

Vines: Pruned in Goblet form / Trellised.

Vinification methods: Manual harvesting / Destemmed / Natural fermentation between 20 and 22°C / Extraction by punching / Without added sulphites.

Maturing: On lees for 3 months, followed by 6 extra months after filtering.

Tasting notes:

Dark purple.

The nose is greedy, with notes of black fruit and Havana.

Round and full on the palate with velvety tannins.

Pairing:

Fresh goat's cheese, roasted poultry...

Recommendations:

Serve between 14 and 16°C

Aging potential: 5 to 8 years