

GRENAT

2013



GRAPE VARIETY & ALCOHOL : 100% GRENACHE NOIR - 17 % VOL.

APPELLATION : RIVESALTES - VIN DOUX NATUREL

VINTAGE : 2013 - 50 CL

YIELD & SOIL : 35 HL / HA - CHALKY CLAY SOIL & RIVER PEBBLES

VINIFICATION : GRAPES ARE CAREFULLY SELECTED, DESTEMMED THEN PUT IN VAT, ANOTHER PART REMAINS IN WHOLE BUNCH. SPONTANEOUS FERMENTATION WITHOUT YEASTING. TRADITIONAL THERMO-REGULATED VINIFICATION IN VATS. SKIN MACERATION, SLOW EXTRACTION OF TANNINS TO THE POINT OF «MUTAGE». «MUTAGE ON GRAINS» WITH 100% ORGANIC WINE ALCOHOL. AGED IN VATS DURING 12 MONTHS

EYE : DEEP RUBY RED SHINY COLOR.

NOSE : ON THE NOSE, SURPRISING HERBAL NOTES WITH BLACK FRUITS (BLACK CHERRIES, FIGS, BLACKBERRIES) AND RASPBERRY LIQUEUR.

MOUTH : ON THE PALATE, A WINE WITH ELEGANT, ROUND AND FIRM TANNINS. NOTES OF SOUR BLACKBERRIES AND RASPBERRY LIQUEUR, REMINDING US OF A CANDY. NICE LENGTH IN THE MOUTH.

FOOD & WINE PAIRING : LIKE THE PRECIOUS STONE (GARNET), «GRENAT» IS A RARE AND DELICATE NATURAL SWEET WINE. IT IS A WINE TO BE CONTEMPLATED AND TASTED ON SPECIAL OCCASIONS. IT GOES VERY WELL WITH CHEESES AND DARK CHOCOLATE DESSERTS. SERVICE TEMPERATURE 10 - 12 °C. THIS WINE WAS NOT FILTERED, MIGHT CONTAIN LIGHT SEDIMENT AT THE BOTTOM.

REMARKABLE AGING POTENTIAL WHEN IT'S STORED PROPERLY.

