

L'HYDRE DU LAC

SULPHITES FREE WINE

2019



GRAPE VARIETIES & ALCOHOL : SYRAH 70% & GRENACHE NOIR 30% - 14,5 % VOL.

APPELLATION : AOP CÔTES DU ROUSSILLON ROUGE

VINTAGE : 2019 - 75 CL

YIELD & SOIL : 20 HL / HA - CHALKY CLAY SOIL & RIVER PEBBLES

LABEL : ORGANIC LABEL - AB ECOCERT - NO ADDED SULPHITES

VINIFICATION : HARVESTED AT OPTIMUM MATURITY, THE GRAPES ARE CAREFULLY SELECTED BY HAND, THEN DESTEMMED AND PLACED IN VATS. ALCOHOLIC FERMENTATION TAKES PLACE IN 400L OAK BARRELS, THEN THE WINE IS MATURED IN FRENCH AND AMERICAN OAK BARRELS FOR 3 MONTHS. NO ADDED SO₂ IN BARRELS DURING THE AGING, NEITHER BEFORE THE BOTTLING.

EYE : DEEP RED AND GARNET SPARKLES.

NOSE : IT EXPRESSES THE SWEET SPICES OF THE MEDITERRANEAN, WITH POWERFUL NOTES OF LIQUORICE AND RED FRUITS.

MOUTH : STONE FRUITS, LIQUORICE AND SWEET SPICES. SILKY TANNINS AND VERY GOOD BALANCE ON THE FINISH.

FOOD & WINE PAIRING : ENJOY WITH FRIENDS OVER A NICE PIECE OF MEAT, A PRUNE TAGINE OR A NICE CHEESE PLATTER. SERVICE TEMPERATURE 14-15 ° C

EXCELLENT AGING POTENTIAL : IF STORED PROPERLY, IT CAN BE KEPT UP TO 10 YEARS.

