# LA VENDÉMIAIRE



# L'INSULAIRE

### TERROIR

In the past, La Clape was an island but today it provides us with parcels surrounded by garrigues which give this wine typically Mediterranean flavours.

The vineyards are planted in a limestone soil in the La Clape appellation area. Yield: 35hls/hectare.

# **GRAPE VARIETIES**

Blend of Syrah 20% and Grenache 80%.

# WINE MAKING

The harvested grapes are selected by our cellar master. Harvested in part by hand and vinified using entire grape bunches, this method of wine making gives this wine its fruity flavour. The Syrah is de-stemmed to be vinified by traditional maceration with 15 days of vatting.

14 months of ageing in casks for the Syrah and in a vat for the Grenache, gives this wine its complexity and finesse.

## TASTING

This premium cuvée reveals an unusual character with aromas of red fruit, soft tannins, a well-structured body, all perfectly balanced with spicy notes.

#### SERVING ADVICE Serve at 18°C.

#### ACCOMPANIMENT

Meat with sauces, game and hard-pressed cheeses.

# LA CLAPE 75cl