



LA VENDÉMAIRE



LES GARRIGUES ROUGE

TERROIR

Knocking at the gates of the city of Narbonne, in the heart of our Mediterranean garrigues, caressed by the sun and the sea breeze, this wine coming from a subtle blend of Grenache Noir and Syrah grapes, expresses the warmth of our hillsides.

GRAPE VARIETIES

Grenache Noir and Syrah.

WINE MAKING

Coming from a traditional wine-making method, the cellar master works this totally de-stemmed cuvée passionately, by prolonged pumping-over and gentle stirring. The alcoholic fermentation between 25 and 28°C, lasts between 10 and 14 days. The vatting under the pomace cap continues for several days before pressing. After several weeks of ageing in a vat, this wine attains its elegance and red-fruit bouquet.

TASTING

Its silky nose, coming from the Grenache Noir is supplemented by the intensity of red fruits and spices conferred by the Syrah. You will definitely feel the charm of its round elegance on your palate. This delicate, gourmet wine reflects the terroir and the work of our winegrowers.

SERVING ADVICE

To appreciate the freshness and finesse of this wine, it should be drunk young at about 17°C.

ACCOMPANIMENT

This wine perfectly accompanies your appetisers amongst friends with finely sliced cured ham or toast rubbed with fresh tomato.

COTEAUX
DE NARBONNE 75cl