



AOP Languedoc RED *Adélaïde - Vallée dorée*

Grape Varieties : Syrah, Grenache



▪ **Terroir**

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic.

The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils.

Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

▪ **Winemaking**

Long maceration: 1 month in coated concrete tanks.
Fermentation : 24 ° C-25 ° C. Traditional vinification.

▪ **Description & Food Pairings**

Deep red color with purple reflections. Notes of red fruits and spices. In the mouth, you can feel aromas of black fruits with very supple tannins and a long and velvety finish. Perfect with beef, filet mignon, ripened cheeses.

Keeping potential : 3 to 4 years.

Serving Temperature : 16-18°C

Alcohol : 13,5%