



## IGP Pays d'Oc Fontaniels Cinsault



### **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**

The grapes are pressed directly after the harvest in order to obtain the ideal color. After this the juice is placed in stainless steel vats for fermentation at low temperature.

### **Description & Food Pairings**

Light pink color. Fruity nose with freshness. Delicate flavors of acidulous red fruits (raspberry). Perfect for summer dishes, aperitif and grilled meats.

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Keeping Potential : 2 years.

Serving Temperature : 10-12°C

Alcohol : 12,5%