

# RÉSERVE NATURELLE - cinsault 2023



## ORIGINS & TERROIRS

### Cinsault

**Appellation :** IGP Pays d'Oc

**Label:** Organic wine - Certified by Ecocert

**Yield:** 60 hl/ha

Vines are located between Béziers and Nîmes. This extended area gives a wide diversity of soils (clay-limestone soils, stony terraces, rolled pebbles).



## WINEMAKING & AGING

Night harvest to avoid any oxidation of the grapes and keep their freshness. Upon receipt at the cellar, gentle pressing in a pneumatic press under inert gas. Cold static clarification. Fermentation processed at low temperature (15°C) to promote the aromas extraction. Ageing in thermo-regulated stainless steel tanks.

Fining: Pea proteins and Bentonite.

Filtration: Tangential.



## TASTING NOTES

ELEGANT & SUBTLE



8-10°C



Lychee pink color with pearly reflections



Red currant and peach notes



Beautiful freshness, balanced, saline



## FOOD & WINE PAIRING

Sea bream carpaccio with lime and pink berries.

The Vegan touch: Skewers with marinated vegetables and herbs.

Bottle 75cl: Bordeaux Type - Item Code: 523

Case: 6 bottles

Pallet: Europe / 750 bottles / 5 ranks x 25 cases

EAN Bottle: 3380330001753 - EAN Case: 3380330003238

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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