



## Félicité - Red

### AOC Côteaux du Languedoc - Pézenas

<b>Appellation :</b>	AOC Côteaux du Languedoc - Pézenas
<b>Variety :</b>	Grenache, Syrah, Carignan
<b>Cuvée :</b>	Félicité
<b>Color :</b>	Red
<b>Vintage :</b>	2018
<b>Ratio :</b>	30 hl/ha
<b>Alcohol content :</b>	14,5°
<b>Soil :</b>	Miocene marl, stony gravel



## Winemaking

Organic Wine certified ECOCERT

**Aging :** 12 months in french oak barrels.

**Harvest :** Hand picked in cases not exceeding 12 kg.

**Winemaking :** Traditionally for 15 days for the Grenache and Syrah, carbonic maceration for the Carignan.

## Tasting comments

**Appearance :** Beautiful dark red robe, intense and bright.

**Nose :** The nose sensation progressively opens, first on liquorice and pepper, then torrefaction notes grow stronger (coffee and cocoa) it confirms the complexity of this vintage year after year.

**Palate :** The mouth is powerful, dense, the final is velvety and toasted.

## Serving

**Serving temperature :** Between 15° and 18°.

**Aging potential :** 10 years.

**Food and wine matching :** Great Mediterranean wine to drink with Corsica "charcuterie", beef shop and lamb.