



## Gabrielle - Red

Vin de France

|                          |                            |
|--------------------------|----------------------------|
| <b>Appellation :</b>     | Vin de France              |
| <b>Variety :</b>         | Grenache                   |
| <b>Cuvée :</b>           | Gabrielle                  |
| <b>Color :</b>           | Red                        |
| <b>Vintage :</b>         | 2018                       |
| <b>Ratio :</b>           | 40 hl/ha                   |
| <b>Alcohol content :</b> | 14,5°                      |
| <b>Soil :</b>            | Miocene marl, stony gravel |



## Winemaking

Organic Wine certified ECOCERT

**Aging :** 6 months on lies in inox vats then 12 months in 4 years old french oak barrels.

**Winemaking :** Slow infusion of the grapes (gentle pump over every 2 or 3 days) limited aeration of the juice (protected with carbon dioxide), minimum number of rackings.

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

**Capping :** Cork and wax seal.

## Tasting comments

**Appearance :** Incredibly bright colour for a black grenache.

**Nose :** Delicate aromas of small red fresh fruit: cherry, raspberry and red currant.

**Palate :** Surprising freshness in the mouth, very lively for a wine from the very powerful sun of the south of France. Notes of roses, lily flower and spices like Espelette pepper.

## Serving

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

**Aging potential :** 15 years.

**Food and wine matching :** beef filet with black pepper with risotto of cepes.