





Winemaking

Organic Wine certified ECOCERT
Aging : Wine vats.
Harvert : Mid September. The grapes were in an excellent state of health.
Winemaking : Very slow start of fermentation with low temperature. Short maceration on the fruit, taking care of the aromatic potential and keeping the silky tannins.
Closure : technical cork: DIAM.

Tasting comments

Appearance : Red naughty robe.

Nose : Very aromatic nose with fragrances of little red berries salad (black currant, redcurrant and strawberry). **Palate :** The mouth is full and sensual, with a powerful final.

Serving

Serving temperature : Between 15° and 18°.

Aging potential : 2 years.

Tasting comments : It's a wine that makes everyone love wine. A pleasurable wine charming sweet and round.

CONTACT

 Phone :
 + 33 (0)4 67 98 27 81

 Cell phone :
 + 33 (0)6 15 38 08 52

 Mail :
 info@domainemonplezy.fr

 Website :
 www.domainemonplezy.fr

Address : Domaine Monplézy 34120 Pézenas FRANCE