Délice - Red

Vin de France

Appellation : Vin de France
Variety : Black Grenache
Cuvée : Délice
Color : Red
Ratio : 8 hl/ha
Alcohol content : 15,5°
Soil : Miocene marl, gravels with quartz

Winemaking

Organic Wine certified ECOCERT

Aging : In new barrels.

Harvest : Handpicked very end of october once the bunches had partially dried and concentrated.

Winemaking : Whole bunches of grapes are pressed by the treading method. This extracts the juice before the traditional wine making process. Fermentation is slow, with regular crushing of the surface crust and mixing it with the juice beneath; Yeast activity is naturally stopped before all sugar is fermented into alcohol.

Tasting comments

Appearance : Very nice robe, glinting of warm brick.

Nose : Intense nose, with accents of toast, cherry jam, blackberry, arabica, prune and cashew nuts.

Palate : The mouth is lively, distinctive. The initial seductive opening is followed by a hint of concentrated tannins, then a fresh finale, reminiscent of balsam.

Serving

Serving temperature : Between 12° and 15°.

Aging potential : 10 years.

Food and wine matching : A superb glass of wine to enjoy with chocolate or Roquefort.

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