



Gabrielle - Red

Vin de France

Appellation : Vin de France

Variety : Grenache

Cuvée : Gabrielle

Color : Red

Ratio : 40 hl/ha

Alcohol content : 14°

Soil : 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.