

LA SOURCE
Château de MUS
AOP Languedoc – Red wine

TECHNICAL FEATURES

Traditional winemaking. A very special attention is paid to the health state of the crop, harvested when fully matured. Complete destalking. Macerating in vats during 5 weeks, under heat monitoring. Fermentation under the effect of selected yeasts. End of fermentation under control of the temperature. When the fermenting process is achieved, free-run and press wines are kept separately and sometimes partly or totally blended, according to the vintage aromatic and gustatory expression.

This wine is made from a Syrah produced on a gravelly soil (70%), a Syrah produced on a clay and chalk soil (15%) and Grenache (15%). Separate wine-making of each variety , blending operation before ageing in vats until bottling.

Alcohol content : 13 % à 13,5 % according to the vintage.

TASTING NOTES

Brilliant dark colour, with crimson shades.

Intense on the nose, with expressive notes of blackberry jam, chocolate, and tobacco.

On the palate, round, fresh and acidulous, supported by fine, dense and soft tannins. A beautiful length, with a finish of cocoa notes. Elegant wine, with a nice typicity.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Best served at 17° and 18°, with lamb, meat in a sauce and casseroles, goat cheese.

Ready to drink today and for the next 6 years.

