

CARMENÈRE
Mus
Pays d'Oc IGP - 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.

Ageing into vats until bottling.

Alcohol content : 13%alc. by vol.

TASTING NOTES

A beautiful, very intense garnet-red colour.

On the nose, intense fruit and flower notes. (wild strawberry, blueberry).

On the palate, pleasant and aromatic, soft and fine tannins and a nice spicy length on pepper and rose.

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 between 17° an 18° : this wine is the perfect match with delicatessen, mixed grills and the South of France cooking.

Cellaring: Ready to drink today and on the next 5 years.

