

Patte de Velours

AOP LANGUEDOC Rouge 2021



Grape varieties : Grenache et Syrah

Winemaking : Nocturnal mechanical harvest at the end of September. Destemming, crushing then placing in vats for maceration and fermentation under temperature control. Devatting and pneumatic pressing.

Soil : The vines are on the Coulette estate, on the eastern slope of a hill with red sandy-gravelly soils, altitude 80m.

Our agriculture is reasoned

Tasting : Moderately colored robe. The nose is fruity, fresh with notes of blueberry, raspberry and morello cherry. The mouth is well balanced. The very fine tannins are the expression of the velvety texture of this cuvée on the finish.

Gastronomic advice : To be savored with cooked white meat, ratatouille vegetables or simply a barbecue. Suitable for red meats or fish such as tuna or swordfish.

Characteristics of the vintage : Mild and dry winter from January. Fresh start of spring followed by a month of June when we experienced a heat peak on the 28th. This episode of heat wave arrived a little early in the season. The berries are smaller than usual. A summer of drought and temperature records. This vintage is very different from the previous one, the yields are low but qualitative.

Ideal serving temperature 10 to 12°C.



Gold Medal 2022 Concours Terre de Vins