



Entrechats Rouge 2022

Vin de Pays de l'Hérault

Grape Varieties : Syrah et Grenache.

Characteristics of the vintage and the soils :

Clay-limestone soils "Félines and La Coulette" terroirs in sustainable agriculture.

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

Tasting : Beautiful ruby color with purplish reflections.

The nose is fruity with notes of black cherry, blackberry, cachou and finally blueberry and cocoa. In the mouth, sensation of a gourmet freshness.

Gastronomic advice : To drink on many occasions, as well refreshed in summer for a barbecue, as during other seasons with charcuterie or red meats. Vin à boire jeune.

Ideal serving temperature 14 to 16°C.

