

DOMAINE FÉLINES

Vin de Pays des Coteaux de Bessilles MERLOT

A robust Merlot, voluminous, with pleasant tannins and a well-balanced mouth. The first nose develops hints of rose. After airing, the nose develops the extremely pleasant aromas of "garrigue" (scrubland), such as thyme, rosemary and mint. Round mouth, pleasant tannins. Very intense dark red robe.
Drink before 3 years.

Gastronomiques advices : Drink it along with meat, fresh cheese, cooked pork meats. The perfect wine for summer. Drink it lightly refreshed (14-16°C).

Clayey-chalky .Guyot pruning.

Average yield 60 hl/ha.

Mechanic harvest in September. Grapes are destemmed and crushed before storage in tank. Maceration and fermentation over controlled temperature for 15 days to preserve all flavours and aromas of fresh red fruits. Racking off and pneumatic pressing. Maturing in tank, on the lees for 6 months.

Vin de Pays des Coteaux de Bessilles CABERNET SAUVIGNON

The Cabernet sauvignon is always picked up at phenolic maturity. A very well balanced mouth, with powerful and elegant tannins, characterizes it. A generous mouth, structured, with hints of spices. A tasty wine, thin and intense. The nose of this elegant Cabernet Sauvignon expresses hints of red pepper, cinnamon, chocolate, cocoa, coffee, spices, pepper and liquorice. A supple wine, full-bodied, with a nice freshness and a beautiful vivacity. Crimson coloured robe, with hints of purple.

Gastronomiques advices :

Poultry, lamb, summer grilled meat.

Argilo-calcaires. Conduite Guyot

Vinification : Vendanges mécaniques en octobre. Les raisins sont égrappés et foulés avant mise en cuve. Macération et fermentation sous température contrôlée de 15 jours pour conserver tous les arômes variétaux. Décuvage et pressurage pneumatic. Elevage en cuve sur lies fines de 6 mois.

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