

## Patte de Velours

AOP LANGUEDOC Red 2019



**Blend** : Grenache and Syrah

**Vinification** : Mechanical harvest during the night, destemming, pneumatic press. Debourbage after 48 hours. Slow fermentation (30 to 45 days) at 16-18 degrees.

**Soil** : The vines are located in domaine La Coulette, Eastern exposure, red soils with sandy gravel layer over deeper strata of sandstone. Elévation 80m.

**Tasting** : Light red colour with fuchsia reflections. The nose is fruity, fresh and balsamic. The mouth is fresh and offers a beautiful drinkability. The very fine tannins are the expression of the velvety smoothness of this cuvée at the end of the mouth.

**Gastronomic advice** : to drink with cooked white meat, vegetables in ratatouille or simply on a barbecue. Suitable for red meat or and fish such as Tuna or Swordfish.

**The Vintage**: A mild winter, dry since January. Then a fresh spring followed by a month of June where we experienced a heat peak on the 28th. This heat wave came a little early in the season. The berries are smaller than usual. A summer of records dryness and temperatures. This vintage is very different from the previous, yields are low but qualitative.

Best Tempeture for tasting : 10 à 12°C.