

# Patte de Velours 2024



AOP Languedoc

*'Soft as velvet' !*

This complex and aromatic cuvée will transport you between the garrigue and the sea. Rich aromas with velvety tannins will delight your dishes. An expressive wine with ripe red fruit and spice notes.

## Grenache et Syrah

- 14% alcohol
- 50hl/ha yields
- Soil : red, sandy-gravelly, east of Coulette Hill (altitude 80m)
- Mechanical harvesting at night (to preserve freshness)

**Vinification :** The grapes are harvested at night. Destemming, crushing and then transfer to vats for maceration and fermentation under temperature control. Devatting and pneumatic pressing.

**Serving temperature:** 10 à 12°C

**Time of aging :** 5 years

**Tasting:** This vintage is very expressive, with complex notes of cocoa, liquorice, kirsch and cherry. It is rich and silky with velvety tannins!

## Food and wine pairing :

- Vegetables cooked in ratatouille
- Barbecue
- Cooked red and white meats
- Tuna and swordfish



### Ingredients :

- Grapes
- Preservative: sulfites
- Stabilizing agent: Gomme arabique, Polyaspartate de potassium

### Nutritional information (per/100ml)

- Energy : 338 kJ/ 81 kcal
- Fat : 0g
- Of which saturated fatty acids: 0g
- Carbohydrates : 0,12g
- Of which sugars : : 0,12g
- Proteins : 0g
- Salt: 0g

