



LES TISSERANDS

Red

IGP PAYS D'OC

This cuvée is called 'Les Tisserands' after the silk weavers who created the wonderful silk fabrics by weaving the silk thread obtained from the cocoons of the larvae of the silk worm.



Grape varieties

A blend of Grenache, Syrah, Cinsault and Merlot.

Soil

Clay-limestone

Harvest

Harvested by machine

Vinification

Traditional red vinification with soft pigeage and pump over to have a sweet and slow maceration during 10-15 days.

Ageing

10 months

Production

105 hl, 14 000 bottles

Alcohol

13.5 % abv.

Ageing potential

Can be drunk now or kept for up to 18 months.

Vintage

2016

Tasting

• Appearance

Ruby red

• Nose

Red berries and red stone fruits including red plums and red cherries.

• On the palate

In addition to red berries and stone fruits, there are undertones of cocoa, chocolate and hints of the garrigue. A genuine depth of flavour coupled with a inviting freshness.

Food & Wine Pairing

It can be paired with most red meats, is an excellent accompaniment to pasta and represents a fantastic wine for everyday drinking.