



LES MAGNARELLES

Red

AOP Languedoc

We have named this cuvée 'Les Magnarelles', after the women who in former times were responsible for raising the silkworm, of vital importance to the success of the estate.



Grape varieties

Blend of a number of traditional Languedoc red varieties including Grenache, Syrah, Carignan and Cinsault.

Soil

Clay-limestone

Harvest

Hand-harvested, parcel by parcel.

Vinification

Traditional red vinification with soft pigeage and pump over to have a slow and sweet maceration over a 3 week period.

Ageing

9 months in tank

Production

60 HL, 8000 bottles

Alcohol

13.5 % abv

Ageing potential

Best drunk within the next 3 years.

Vintage

2018

Tasting

- **Appearance**

Ruby red

- **Nose**

Ripe black and red fruits including cherries and red plums.

- **On the palate**

In addition to the black and red fruits, there is a complex flavour of spice and minerals underpinned by an enticing freshness.

Food & Wine Pairing

This wine can be paired with most grilled meats and pasta dishes.