



SEPTENTIA RED



APPELLATION : AOP Languedoc



GRAPE VARIETY : Grenache noir, Syrah



TERROIR : Limestone clay soil, more or less stony.



VINIFICATION AND AGEING: The organically grown grapes are harvested at peak polyphenolic ripeness. They are vinified at the Quarante estate. Following complete destemming, alcoholic fermentation takes place in stainless steel vats, followed by a week of post-fermentation maceration.



TASTING :

COLOUR : Deep, bright garnet red.

NOSE : Powerful garrigue aromas, complex aromas of black fruits.

PALATE : Ample, generous with candied fruit and licorice.



PAIRINGS

Best enjoyed with red meats, dishes with sauces, and strong cheeses.



OENOLOGIST'S TIP : Commitment to organic farming is a strong sign from our members to contribute to environmental protection.

