



SIMPLEMENT RED



APPELLATION : IGP Pays d'Oc



GRAPE VARIETY : Merlot, Cabernet Sauvignon



TERROIR : Limestone clay soil.



VINIFICATION AND AGEING: The organically grown grapes are harvested at peak polyphenolic ripeness, then fully destemmed, macerated, and fermented in concrete vats. Post-fermentation maceration lasts for one week.



TASTING :

COLOUR : Garnet red, bright and deep.

NOSE : Intense aromas of small red fruits and spices.

PALATE : Ample, generous with candied fruit and licorice.



PAIRINGS :

Best enjoyed with charcuterie and cheese platters, grilled meats and white meats.



OENOLOGIST'S TIP : This wine, with its aromas of red fruit, is best enjoyed slightly chilled. Our members' commitment to organic farming is a strong indication of their dedication to environmental protection.

