

À M'EN DONNÉ



IGP Cévennes

VINTAGE:
2022

GRAPE VARIETIES :
50% Cinsault, 50% Syrah

AGE OF VINES :
40 years old

LABEL :
Organic Certified

SOIL/EXPOSURE :
Clay-limestone, north-west exposure

VINIFICATION :
Hand-harvested in crates. Indigenous yeasts, 15-day maceration. Unfined, unfiltered.

AGEING :
Tank and bottle

TASTING :
Nose of red fruit and licorice. Full on the palate, with ripe tannins and excellent chewiness. High "picolability" index...

FOOD AND WINE PAIRING:
With friends, that's the main thing, for the rest, trust us...
IMPORTANT: decant 1 to 2 hours before serving!

TOTAL SO₂: <10 mg/L - TAV: 13.5%.

AGING POTENTIAL: 7 to 10 years

A STORY :
A M'en Donn , we're not here to be here... A wine that defends values with the power of the fronts and the fluidity of the 3/4s. Syrah and Cinsault find their place and work wonderfully well together...