

LE PETIT PRINCE



AOP Languedoc

VINTAGE :
2021

VARIETIES :
50% Syrah N, 40% Cinsault N, 10% Grenache N

VINE AGE :
40 and 50 years

LABEL :
Organic Certified

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

VINIFICATION :
Hand-harvested in crates. Indigenous yeasts, 21- and 30-day maceration, daily gentle pumping-over, punching down at the end of maceration. Unfined, unfiltered.

AGING :
Vat and bottle.

TASTING :
On the nose, beautiful aromas of black fruits, cold ashes and then a warmer side, gourmet, saline and elegant on the palate.... Very fine tannins that return on a refreshing, peppery finish. Decant a little before...

FOOD AND WINE PAIRING :
Veal tajine with olives, tuna basquaise, ratatouille...

TOTAL SO₂: <40 mg/L - TAV: 14%.

AGING POTENTIAL: 7 to 10 years

A STORY :
Antoine de Saint-Exupéry made many people travel. The Little Prince is a reference for many readers! He is also a son and godson...