Joseph Castan
FINE WINE

Finesse

IGP Terres du Midi

RED

TERROIR • The southern grape varieties, cultivated in the heart of the Languedoc, reveal their full potential.

WINEMAKING • De-stemmed then fermented at low temperature, the grapes offer up juicy, fruity aromas and create very little tannin. A proportion of the harvested grapes will undergo a hot pre-fermentation maceration. The fermentation temperature is then maintained at 17°C to intensify the fruity aromas.

BLEND • 60% Syrah, 40% Grenache.

TASTING NOTES • The wine displays a lively crimson hue with cherry tones and bright highlights. The delectable nose reveals aromas of red berries that range from blackcurrants to wild strawberries. The palate is full, supple and juicy, combining the smoothness of the Grenache with the structure of the Syrah. An easy-drinking drinking wine.

FOOD PAIRINGS • This wine works well as an aperitif or paired with food. It is great with charcuterie, grilled meat and vegetables. *«But it will always be at its best when enjoyed in good company!»*

SERVING • Between 16 and 18°C.

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