



VERTU VIN

Label: Les Vignes D'Oc

Appellation: Vin de Pays d'Oc Rouge

Vintage: 2008

Varietals: Grenache Noir (40%), Merlot (30%), Cinsault (30%)

Volume by Alcohol: 13 % vol.

Soil: Vines are cultivated on soils from the Languedoc, southly exposed and composed of pebbly screes and clay.

Vinification: Royat cordon training, thinning out of the leaves during the maturation. De-stemming, traditional vinification with a two-week fermentation on skins. Pneumatic pressing, maturing in stainless steel tank after light fining.

Tasting notes: Garnet-red colour with purple-blue tint. Dominance is on cherry, redcurrant and plum notes. The mouth offers a nice freshness with a long lasting finish.

Food pairing: This is a pleasant wine to drink on its own or with roasted meats and cheese.

Serving Temperature: 16 / 18°C.

Bottle Life: Ready to drink now or can be kept for two years.

