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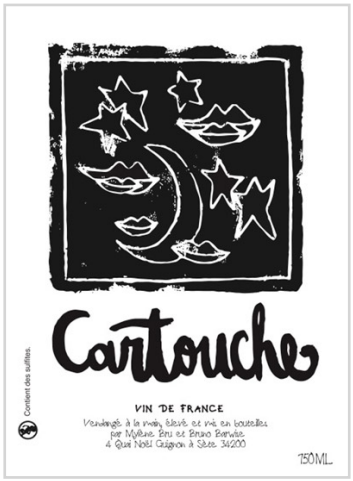

CUVÉE	Cartouche
MILLÉSIME	2022
APPELLATION	Vin de France
COLOUR	Red
	A claret in Languedoc!
HISTORY	This vintage celebrates spring, cheerfulness, siesta under the fig tree, sharing and celebration. It has also been created to celebrate a festival that we love: The Worldwide festival of Sète. It is the favourite wine of Gilles Peterson, the famous DJ, passionate about music and creator of the festival.
GRAPE VARIETIES	Grenache 80% Cinsault 20
TERROIR	Four small villafranchian terraces bordered by an oak wood. Very stony clayey-silty-sandy soil with the presence of oysters.
CLIMATE	Mediterranean, hot and dry. The exposure is full North. Favourable exposure to frost despite the top of the slope.
VINIFICATION	Hand harvested in 12 kg boxes. Combination of several different vinifications: For Grenache: 1/3 direct press; 1/3 destemmed; 1/3 short carbonic maceration. For the Cinsault destemming and low temperature alcoholic fermentation. The diversity of the grapes, their original quality coupled with the different vinifications gives a wine whose unique taste makes it popular.
AGEING	Aged 4/5 months in stainless steel vats then the small vats are assembled together during the winter. Bottled in March of the following year.
TASTING	Cartouche has a bright, vivid, luminous colour. Its nose has an immediate, simple fruitiness reminiscent of grapes. Its taste is reminiscent of the flavour of pomegranate juice. On the palate, it is first of all an explosion of fresh fruit with great liveliness. The beautiful bitterness at the end opens up the appetite!
GASTRONOMY	Tielle de Sète; BBQs with friends; Spring and summer salads; Vegetable anitpasti; Cheese and deli platters; Phô, Bo Bun & Ramen
SERVICE	13 - 14 °C
POTENTIAL	We don't have enough to check! It is very quickly drunk! Between 1 and 2 years for its freshness.
CERTIFICATION	AB Organic Agriculture
ALCOOL	12,5 %VOL.
FILTRATION	Unfiltered