



<b>CUVÉE</b>	Soleil de Nuit
<b>MILLÉSIME</b>	2022
<b>APPELLATION</b>	Vin de France
<b>COLOUR</b>	Red
	<b>“Sous le soleil” by Jacques Prévert</b>
<b>HISTORY</b>	2020: First vintage of Soleil de Nuit, a cuvée made from a single parcel of vines: “La Rompue du Bas”. Vinification of Cinsault and Carignan in order to find the fruity association of the two grape varieties for a fresh vintage.
<b>GRAPE VARIETIES</b>	Carignan 70% Cinsault 30
<b>TERROIR</b>	La Rompue du Bas, sloping plot, limestone soil.
<b>CLIMATE</b>	Mediterranean, hot and dry, north-facing.
<b>VINIFICATION</b>	Hand-picked in 12 kg crates Vinification in whole bunches for both grape varieties but vinified in two different vats. Separate presses also in the small vertical press. Blending of the two vats at the end of the alcoholic fermentation.
<b>AGEING</b>	4 months in stainless steel vats. Slight racking, sheltered from the air, to separate the wine from its lees very delicately.
<b>TASTING</b>	The Cinsault is made up of large berries with very juicy flesh, giving the blend a lot of lightness: nose of red fruit, raspberry, dried fruit and white flowers. The Carignan brings a soft freshness and a certain length in the mouth.
<b>GASTRONOMY</b>	Cuttlefish ink risotto; Chicken yakitoris; Pulled pork; Cold garden tomato soup; Dim sum; Cheese
<b>SERVICE</b>	13 - 14 °C
<b>POTENTIAL</b>	4 to 5 years
<b>CERTIFICATION</b>	AB Organic Agriculture
<b>ALCOOL</b>	11 %VOL.
<b>FILTRATION</b>	Unfiltered