

BOTTLED AT THE FIELD | 2021

HAUT SALETTES RED

APPELLATION : IGP MÉDITERRANÉE

CERTIFICATION : ORGANIC FARMING



GRAPE VARIETY

Cinsault 30%, Mourvèdre 25%, Counoise 17%, Carignan 14%, Grenache 14%

SOIL TYPE

Marl & Limestone

DENSITY

5000 vines per hectare

HARVEST

Manual harvest & sorting on the plot

VINIFICATION

Haut Salettes red is a shortly macerated wine. This winemaking process allows the fruit to delicately infuse the wine. We limit human intervention to preserve the grapes rawness. The wine is then aged in truncated cone-shaped vats for 3 months, which softens the tannins for better drinkability.

WINE TASTING

SIGHT : A clear and bright color that shows the youth and freshness of this spring wine.

NOSE : Red fruit explosion supported by eucalyptus and clove notes.

TASTE : Supple and fruity, starts with cherry, finishes on a spicy white pepper note.



WINE CHARACTER

Complex	6/10
Persistent	6/10
Fruity	8/10
Tannic	4/10