

TEMPS D'ÉLISE
By Bachellery
Pays d'Oc IGP - Red wine

TECHNICAL FEATURES

Traditional winemaking. A very special attention is paid to the health state of the crop, harvested when fully matured. Complete destalking. Macerating in vats during 5 weeks, under heat monitoring. Fermentation under the effect of selected yeasts. End of fermentation under control of the temperature. When the fermenting process is achieved, free-run and press wines are kept separately and sometimes partly or totally blended, according to the vintage aromatic and gustatory expression. Ageing into vats until bottling.

Blend of Syrah and Cabernet Franc, a winemaking on the fruit and softened tannins.

Alcohol content : 13% alc.

TASTING NOTES

Nice bright red colour.

On the nose, intense notes of violet, ripe red fruit (blackberry jam), and spice.

Fresh and round on the palate, expressive, concentrated and well balanced with a nice finish with notes of blackberry jam.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Best served cooled down, between 17° and 18°C, with roasted beef and mixed grills.

Cellaring : Ready to drink today and on the next 5 years.

