

SAS Moulin de GASSAC

PLOT SELECTIONS

CLOROFANA RED



A perfect everyday wine for an amazing value!
A delight with light, elegant meals, mixed salads and grills.

Best served between 18°C and 20°C.

NAME OF THE WINE	Clorofana Red.
COUNTRY / REGION	France / Languedoc.
TERROIR	Terroir of Villeveyrac.
APPELLATION	IGP Pays d'Hérault.
COLOUR	Deep, brilliant red.
NOSE	Vinous, complex aromas, with hints of red berries (cherry, blackberry, strawberry) and spice.
PALATE	Opens soft and fruity with gentle tannins. Delicate and sophisticated.
FINISH	Long and smooth; a touch rustic reflecting its "terroir".
SOIL TYPE	Jurassic limestone slopes; arid and dry. Rich in bauxite.
GRAPE VARIETIES	60% Syrah, 40% Grenache.
VINIFICATION	100% De-stemmed. All grape varieties mixed together. Maceration 10-12 days between 25°C and 30°C. No filtration.
MATURING	6 to 7 months in stainless steel tank.
YIELD	50 hl/ha
ALCOHOL	13,5% Vol.
TO DRINK	Within 3 years.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

