

SAS Moulin de GASSAC

PLOT SELECTIONS

COMBE CALCAIRE RED



A powerful and elegant wine. A delight with red meat, game, duck and spicy dishes.

Choice of old vines and terroirs with strong personality.

Serve between 18°C and 20°C.

Best decanted 2 hours before a meal, with stopper in place.

NAME OF THE WINE	Combe Calcaire Red.
COUNTRY / REGION	France / Languedoc
TERROIR	Terroir of Aniane.
APPELLATION	IGP Saint-Guilhem-le-Désert – Cité d’Aniane.
COLOUR	Deep ruby red.
NOSE	Expressive, complex.
PALATE	Red berries, powerful, round and warm tannin.
FINISH	Structured and balanced, with nice species.
SOIL TYPE	Oligocene limestone and pebble slopes.
GRAPE VARIETIES	70% syrah, 10% mourvèdre, 10% cinsault & 10% carignan.
VINIFICATION	Traditional maceration (around 20 days), at 25°C to 32°C. Regular pumping over.
MATURING	Partial ageing during 12 months.
YIELD	40 – 45 hl/ha
ALCOHOL	13.5 % Vol.
TO DRINK	Within 4-5 years.

