

TÈRRA RED



Parcels selection of Syrah and Grenache cultivated with organic agriculture.

Best decanted for 2 hours before serving, between $18^{\circ}C - 20^{\circ}C$.

| NAME OF THE WINE | Tèrra Red |
|------------------------|--|
| COUNTRY / REGION | France / Languedoc |
| TERROIR | Saint Hippolyte du fort, contrefort des Cévennes. |
| APPELLATION | AOP Languedoc. The wines are made from organically cultivated grapes (Ecocert Certificate) |
| COLOUR | Deep red and shiny |
| NOSE | Expressive, subtly spicy with grey pepper and nutmeg notes |
| PALATE | Lively attack with a great freshness, tannins are soft and aromas of cherries and strawberry jam are predominant |
| FINISH | Structured and balanced. Long finish |
| SOIL TYPE | Limestone hill |
| GRAPE VARIETIES | 60% Syrah, 40% Grenache. |
| VINIFICATION | Traditional vinification with a long maceration (15 to 20 days) with pump over |
| MATURING | 6 months in stainless steel tank |
| YIELD | 45 à 50 hl/ha. |
| ALCOHOL | 13 % Vol. |
| TO DRINK | Within 4 – 5 years. |



Moulin de GASSAC FAMILLE GUIBERT