

TASTING NOTES

Meditation wine, sweet, from a late harvest of raisined red Grenache.

Offering a deep red color, this wine delivers a very fresh nose of brandied cherries, candied oranges and notes of roasted tonka.

In the mouth, the impression of concentration at the attack is balanced with a minty freshness and a fairly silky and delicate mouthfeel. We find gourmet notes of dark chocolate, candied oranges and sweet spices such as ginger and nutmeg. Long fresh finish.

Serve chilled as an aperitif, with Roquefort, goat cheese, with orange duck or a sweet/savoury dish or simply as a dessert with chocolate or red fruits.

GRAPE VARIETIES

Grenache (100%)

TERROIR

Loess on limestone and sandstone rock.

Vineyard planted on Eastern slopes, at an average altitude of 200 m

IN THE VINEYARD

Certified organic agriculture

Gentle pruning respecting sap flows

Use of natural composts

Green manures

Strict debudding

IN THE WINERY

Manual harvesting and manual grape sorting

Harvesting in October

Destemmed and intensively crushed with feet Levures indigènes

Fermentation without added sulfites

Stopping natural fermentation at 60 g of residual sugars

MATURING

Matured 12 months in demi-muids (600L barrels).

2g/l added sulfites after malolactic fermentation and adjusted later if needed at bottling

Unfiltered / Unfined

Bottled and stored in our winery at constant temperature until shipment

LES PRUNELLES

SWEET VENDANGE TARDIVE RED

2019

VIN DE FRANCE



- 50CL -