COTEAUX DU LANGUEDOC TRÉSOR DES TEMPLIERS

GRAPES VARIETY

In this wine you will find the typical grapes variety of Languedoc region: Syrah 40%, Grenache 40% and Carignan 20%.

TERROIR OF LANGUEDOC

The geology of this region is varied, mainly consisting of the hard limestone of the garrigues and the schiste ground as well as the gravel carried by the rivers and streams of the Languedoc region. The Mediterranean climate of the entire appellation area is marked by a considerably hot and dry season. The terrain is characterised by its relief. The diversity and specificity of the different regions has facilitated the definition of large pedoclimatic zonescultivation and these terraced slopes are the result of their perseverance.

WINE MAKING

Grapes are harvest with taking in account the most appropiate time. After destemming and crushing it is left for 48 hours for cold maceration, before fermentation starts in open fermenters. During fermentation the wine is only pumped over to work as soft as possible on the skins. Lots of air is provided to the wine during the pump-over-process to assure the stability of the colour and flavours.





TASTING NOTES

Crimson robe. Nose reveals cooked fruit (cherry, prunes) and vanilla. Woody aromas come through the palate with silky tannin present.

COMMENTS FROM WINEGROWER

« ...Being a winegrower is undoubtedly the most beautiful profession in the world, simply because it means I am in permanent touch with nature. I never get tired of what I'm doing because things change with each new season! I start off with small young vine plants that I nurture for 3 years until they turn into beautiful, full-fledged vines... Without this attention, the grapevine is nothing more than an undisciplined creeper.... »

FOOD PAIRING

This red wine goes particularly well with grilled dishes, perfumed with the flavours of the garrigue, white meat, legs of lamb, cold stews served as a salad, vegetable "tians" or tomatoes served in olive oil.