



## LANGUEDOC “MOSAIQUE” RED 2017



**WINEMAKER**

Samuel Delafont – Artisan Négociant

**APPELLATION**

Languedoc Rouge

**REGION**

AOP Languedoc

**GRAPE VARIETIES**

50% Syrah - 25% Grenache - 20% Carignan  
5% Mourvèdre

**TERROIR**

The grapes are carefully selected from two appellations within Languedoc: La Clape and Terrasses du Larzac. The average age of the vines are between 20 to 40 years old.

**CULTURE & VINIFICATION**

Harvest was in September. As is traditional with the Syrah and Mourvèdre blending, there is a long maceration of more than 30 days. The Grenache follows a cold process of pre-fermentation and the Carignan a semi-carbonic maceration

**AGEING**

A part of the Syrah and Mourvèdre have been matured in French oak barrels and the rest in stainless steel tanks for 4 months.

**TASTING NOTES**

Style: Deep red with purple tints. The nose is rich with notes of pepper, red and black berries. The mouth is full-bodied with a nice balanced and soft tannins.

**FOOD PAIRING**

Excellent with skewered lamb, pepper rib eye steak and grilled eggplant.

**TEMPERATURE**

Serve between 60-62°F (16-17°C)

**TECHNICALS**

Alcohol: 13%, PH: 3.39, Total Acidity: 3.23, Residual Sugar: 0.2g, When to drink: Up to 6 years