



Languedoc Mosaïque Red 2021

Grapes: 50% Syrah, 20% Grenache, 30% Mourvèdre

All our selections are made from growers working in biodynamie, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Vinification: Macerations over 30 days for the Syrah and pre-fermented at low temperature for the Grenache.

Serve at: 16-17°C / 60°-62° F.

Storage: Up to 6 years.

Age of vines: Between 20 and 40 years old.

Alcohol: 13,5% by vol.

Eye: Deep red with purple tints.

Nose: Rich with notes of red and black berries and spices.

Mouth: The mouth is full-bodied and fresh with soft tannins.

Packaging:

- ≈ Bottle Burgundy Classique, square ring, color cinnamon, 660g
- ≈ Diam cork 3, 44mm
- ≈ Sealing cap complex thick personalized
- ≈ Back label French/English
- ≈ Export boxes of 6, flat
- ≈ Gen code: **3760225690048**

Palletization:

- ≈ 102 cases per pallet
- ≈ 612 bottles per pallet

