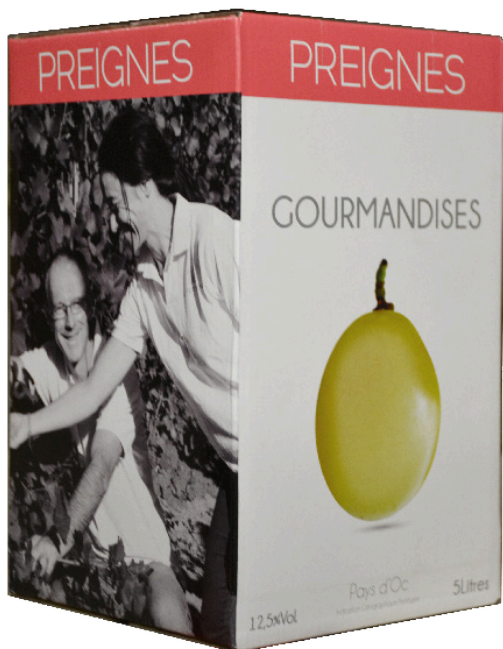




# BIB PREIGNES LES GOURMANDISES RED

IGP Pays d'OC – Indication Géographique protégée

*Our comment:* « A young well-balanced wine with red fruits flavours and hints of vegetables and spices.»



<b>Degree</b>	12,5%
<b>Grape</b>	45% Grenache / 25% Syrah / 15% Cinsault / 15% Merlot
<b>Soil</b>	Volcanic
<b>Culture</b>	Vines are ploughed. We do not use weedkiller Pruning is short to regulate the vine's growth and its grapes yields. The vines shoots are tied up along vines to be given the favourable angle to ripen the grapes.
<b>Harvest</b>	The grapes are picked up by machines at the best maturity. The stalks are taken off to avoid vegetal tastes.
<b>Yield</b>	58 hl/ha
<b>Vinification</b>	The whole grapes are placed in vats. The process of fermentation starts naturally. It starts with the juice that runs from burst grapes and also takes place into each grape. The maceration lasts from 8 to 12 days, it allows the full extraction of fruit flavours.
<b>Pressing</b>	Pneumatic
<b>Service temperature</b>	At room temperature.
<b>At table</b>	Try with a rack of lamb or roast chicken.



## RESPECT FOR NATURE

Since 2006 we have been Qualenvi certified and have continued our efforts to achieve HVE certification today. It is based on indicators and a requirement for results focused on respect for the environment.

