

MAISON SABADIE RED

VDF - VIN DE FRANCE

12 % vol.



85% Grenache
15% Merlot



Volcanic



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.



This wine is garnet-red coloured with spicy aromas of ripe red fruit. On the palate it is round with a good presence. Best drunk young to fully appreciate its fruitiness.



Drink with meat and pasta.



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company’s ability to control the Food Safety.