



Les Gourmets Rouge 2018

Grape varieties:

40% Grenache, 40% Cinsault, 10% Cabernet Sauvignon, 10% Syrah

Yield: 45 to 50hl/ha

Type: Dry Red Wine

Wine making & fining:

Alcoholic fermentation and maceration in thermo-regulated tanks with controlled temperatures. Aged for several months in concrete and stainless-steel tanks, wines are blended before bottling.

Tasting notes:

- Cardinal red with dark purple nuances.
- Rich nose close to conifer aromas (eucalyptus & pine), burnt scents, ink and spices.
- A fine wine that possesses an intense and complex character. Its fruits are well ripened with smooth silky tannins.

Tasting tips:

- Serving temperature: 12-14°C
- Food Affinities: Excellent with Lebanese & Mediterranean cuisine & pasta.
- Potential aging: 6 to 8 years

Technical Information:

Acidity: 3.5g/L

ABV: 13.5%

Residual Sugar: 2.5g/l

