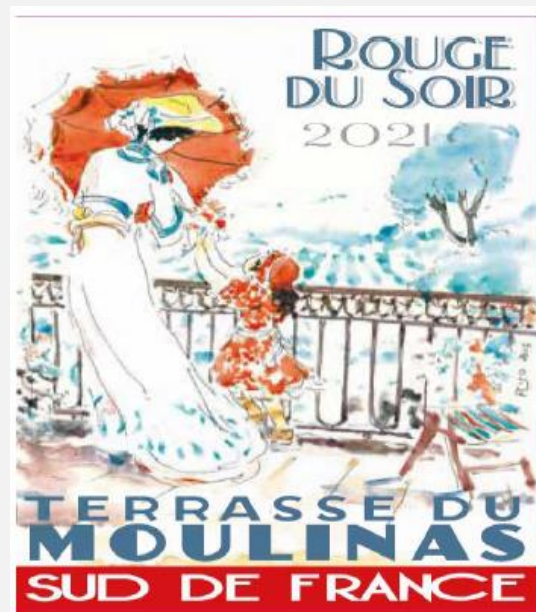


TERRASSE DU MOULINAS

Rouge 2021

Between the Bayelle and Payne rivers, the Terrasses du Moulinas is a truly idyllic landscape. Had they visited, the famous impressionist painters would have been struck by its beauty. This special place has not only been a great source of inspiration for our painter Flipo but it is the ideal situation to grow grapes, allowing us to make elegant wines full of Languedoc character. Terrasse du Moulinas wines are blends of several noble and traditional grape varieties, enabling us to obtain the maximum fruit expression and provide immediate pleasure. These wines are approachable, easy drinking and claim a fantastic value for money! They have no complex at all when comparing them with more pricey wines!



GRAPE VARIETIES

Grenache, Carignan, Syrah and Merlot
Appellation : IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Soil: clay-limestone
Age of the vineyard: 7-35 years old
Pruning: Guyot simple
Density of plantation: 4400 plants/ha
Harvest: mechanical
Average yield: 68 hl/ha
Elevation: 60-150 m
Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 12.5 %
Residual sugar: 4 g/l
Total acidity: 3 g/l
pH : 3.75



VINIFICATION

Each variety is vinified separately. Destemming, short skin contact at controlled temperature for the Grenache and Merlot. 6 to 8 days skin contact for the Carignan and Syrah. Pneumatic press (Bucher press). We only use the free-run juice and the first press to get a maximum of fruit, aromas, and softness preservation. Blending is done in November; the wine is then aged in stainless steel vats for at least 4 months before being bottled.



TASTING NOTES

Colour: deep and intense.
Nose: complex with plum and raspberry notes evolving towards soft spices aromas.
Palate: fresh and full of character. Smooth and well balanced finishing on liquorice notes.
Food & wine pairing: at 16°C, it will pair well with grilled red meat, game, cheese, or chocolate desserts.
Cellaring: 3-4 years in good storage conditions.