



*Les Petites Mam'zelles*



## Les Petites Mam'zelles, Grenache, IGP Pays d'Oc, Rouge, 2023

IGP Pays d'Oc, France

### PRESENTATION

"Les Petites Mam'zelles" perfectly embody the art of living in the south of France. Fruity, supple, and balanced, these wines are carefully crafted in our winery in Monze, in the heart of the Corbières. "Les Petites Mam'zelles", with their touch of authenticity and simplicity, invite you to savor each moment, like a joyful dance through the vineyards after a beautiful sunny day of harvesting.

### TERROIR

The grapes of this Grenache come from four distinct areas: the foothills of the Pyrenees bring richness, the Alaric Mountain in the Corbières adds roundness and complexity, the Aude plain offers structure and length, while the Hérault Valley provides warmth and opulence thanks to its Mediterranean climate. The blend of these terroirs produces a remarkably balanced wine between richness and freshness.

### WINEMAKING

The grapes are harvested at full maturity and the majority of them are completely destemmed. However, a small portion is transferred whole into the vats to preserve the liveliness of the harvest.

### AGEING

The wine is then aged for 7 to 9 months in tanks to preserve the fruity notes.

### VARIETAL

Grenache 100%

### TASTING

The Grenache, with a purple color and bright reflections, offers an intense nose of red fruits (raspberry) and sweet spices (cardamom). On the palate, it is rich, balanced, round, with fruity flavors (raspberry, strawberry, blueberry). Hints of spices (fresh pepper) bring a pleasant freshness.

### FOOD PAIRINGS

Serve at 17-18°C, this Grenache goes well with terrines, Mediterranean dishes, grilled meats (lamb) or in sauce. It can also be paired with a red fruit dessert.

