



PLAISIR



Lux Levis, Cinsault, 2025

Vin de France, VSIG, France

PRESENTATION

2019 marked the first vintage of this family wine, light with mellow tannins, perfect for those looking for a discreet, subtle wine.

LOCATION

ShelteRouge by the slopes of the Montagne Noire.

TERROIR

Clay-limestone, eroded sandstone.

HARVEST

Handpicking, to select the finest bunches.

WINEMAKING

No added sulphites. Temperature controlled vinification to extract softly a maximum of fruit.

AGEING

Stainless steel tank.

VARIETAL

Cinsault 100%

14 % VOL.

No sulphites.

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 20 years old

SERVING

16/18 °C

AGEING POTENTIAL

1 to 3 years

VISUAL APPEARANCE

Pale Rouge.

AT NOSE

Liquorice.

ON THE PALATE

Raspberry. Light and subtle.

FOOD PAIRINGS

Either grilled fish or meat.



REVIEWS AND AWARDS



16/20

"Certified organic, no added sulphites. 100% Cinsault (1964 vines). Richer than expected: malty, chocolatey, with bright acidity, juicy cherry fruit, ripe tannins and a hint of white pepper. Delicious with Gruyère."

Jancis Robinson

