

MAISON DE LA VILLETTE

Maison De La Villette, Mourvèdre, Rouge, 2024

Vin de France, VSIG, France



PRESENTATION

Character and power for this Mediterranean grape variety grown in the south of France.

TERROIR

Exceptional vineyards on the Mediterranean coast at an altitude of 50 m above sea level. The calcareous, alluvial soil yields rich grapes that boast considerable freshness. The grapes hailing from other vineyards in the south of France lend richness and opulence to this wine.

WINEMAKING

Very long maceration period (more than 3 weeks) until alcoholic fermentation is complete for 3/4 of the harvest. The remaining grapes are vinified using carbonic maceration. A small proportion is aged in oak barrels.

VARIETAL

Mourvèdre

TASTING

With its intense red colour, this wine starts off with fruity flavours (strawberry, peach, currants...). It features spicy aromas. On the palate, it is very long and full-bodied with well-balanced tannins. The finish gives an impression of velvety smoothness. It boasts lots of character and power!

