



Emma M. LOUISE



Maison Emma M. Louise , Les Gourmandises d'Emma,
Assemblage, IGP Méditerranée, Rouge, 2021
IGP Méditerranée, France

The vines of Les Gourmandises d'Emma wines benefit from fresh air currents from the summits of Ventoux or the Luberon which promote optimal ripening of the grapes. The wines offered express fresh and elegant fruit aromas from vintage to vintage, and are appreciated on all occasions.

PRESENTATION

Aromatic, fresh and pleasant, to drink in the year following the vintage, Les Gourmandises d'Emma wines present well, but do not take themselves too seriously. It expresses the authentic flavors of the grape varieties present in the south-east of France. They are in line with our growing needs for thirst-quenching wines, for simple moments of conviviality. Our 2021 blend is marked by Grenache, its main grape variety, associated with Syrah and Mourvèdre forming the GSM trio so popular around the world.

This trio expresses itself harmoniously by offering a lovely aromatic complexity.

THE VINTAGE

This vintage was strongly impacted by a centenary episode of frost in April 2021, but fortunately, the plots of our wine higher in altitude, are later, and did not suffer too much from the frost.

LOCATION

The vines of Les Gourmandises d'Emma Blend wines are planted on the plains adjoining Mont Ventoux for the reds and whites, and the Massif du Luberon for the rosés. These vines benefit from exceptional sunshine and refreshing air currents from the summits.

TERROIR

It is in one of the coolest microclimates in the south of the Rhône Valley that our vines, perched between 200 and 500 meters above sea level, benefit from the natural protection of the "Géant de Provence" against the Mistral. Cradled by the Provençal sun, they flourish on the southwestern foothills of Mont Ventoux, sitting on hard limestone soils and old alluvium, thus giving our wines this particularity of fresh and fruity aromas.

IN THE VINEYARD

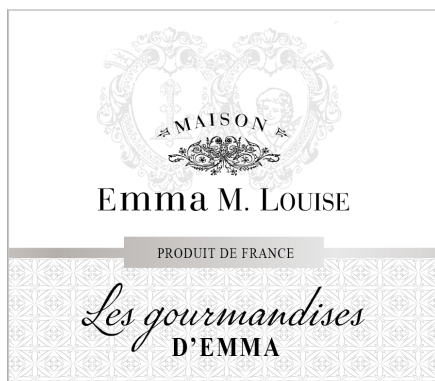
The grapes are produced on plots classified as "Protected Geographical Indication" where holm oaks, white oaks, cedars, beeches, larches and pines coexist... a large number of plant species and a varied fauna abound and transmit their authenticity and personality to our wines.

WINEMAKING

Vinified in a traditional way with temperature control, Les Gourmandises d'Emma wines benefit from the latest knowledge acquired in terms of cultural and oenological knowledge, allowing the production of aromatic wines with an exceptional value for money.

AGEING

Cement and stainless steel tank at controlled temperature, no wood.



Maison Emma M. Louise
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



VARIETALS

Contains sulphites.

Grenache noir 80%, Syrah 15%, Mourvèdre 5%

SERVING

Serve chilled (14°C-17°C)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

A lovely wine combining freshness, spices and a slight complexity.

VISUAL APPEARANCE

Beautiful ruby red color, purple reflections.

AT NOSE

Expressive nose dominated by ripe red fruits, slightly spicy.

ON THE PALATE

The palate is delicious and balanced. It combines freshness and complexity, fine density and elegance.

FOOD PAIRINGS

To drink by the glass or associated with a light meal, grilled meats or fresh goat's or sheep's cheese, accompanied by herbs from Provence.



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