



Pâtisserie du Vin, "Sweet Red Blend", Rouge, 2024

Vin de France, VSIG, France



PRESENTATION

Pâtisserie du Vin offers different wines with a fruitier style and delicate aromas reminiscent of some of France's finest pastries.

TERROIR

Vineyards of 15 to 25 years in France

WINEMAKING

The grapes are harvested at optimal ripeness in order to extract mature aromas and flavors of jam, spices, and very round tannins. The winemaking process is traditional for Grenache and Merlot grape varieties as well as for some of the Syrah: the juices are fermented for about ten days in temperature-controlled vats at 25°C.

AGEING

The wine is then pumped over one to three times a day and aged in French oak. The remaining syrah grapes are pressed after being vinified in French oak. The wines are then blended and aged in barrels mainly made of a mix of French and American oak.

VARIETALS

Grenache, Merlot, Syrah

TASTING

Our Grenache-Syrah-Merlot is rich, ripe, and fruity and is inspired by clafoutis, a traditional French cake with black cherries and raspberries of spicy vanilla and a hint of mocha and spicy vanilla and a hint of mocha and roasted oak, lead to a long creamy finish.

FOOD PAIRINGS

This sweet red wine is rich, ripe, and fruity and is inspired by Clafoutis - a traditional French flan - like a cherry cake. Black cherry and raspberry, balanced by spicy vanilla and a hint of mocha, roasted coffee, lead to a long and sweet finish.

