



PLAISIR



Tour de Rieux, L'Instant Rare, Cinsault, 2022

IGP Pays d'Oc, France

PRESENTATION

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

TERROIR

Clay-limestone, eroded sandstone. Sheltered by the slopes of the Montagne Noire.

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.

Contains sulphites.

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: About 60 years old

SERVING

16/18 °C

AGEING POTENTIAL

1 to 3 years

TASTING

Pale Rouge.

Liquorice nose.

Raspberry mouthfeel. Light and subtle.

FOOD PAIRINGS

Either grilled fish or meat.

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

16/20

"Richer-than-expected Cinsault with malty, chocolatey notes, bright acidity, juicy cherry fruit, and ripe tannins."

TC, Jancis Robinson

JAMES SUCKLING.COM

"Light, juicy, and crunchy Cinsault. Spiced cherries, bay leaf, mushroom, and herbs."

James Suckling



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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