



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**



FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

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



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