



Pontificis, Grenache-Syrah-Mourvèdre, Rouge, 2023, Vis

IGP Pays d'Oc, France

PRESENTATION

Pontificis is a cuvée born out of a passion for the great blends of southern France. Inspired by the idea of creating a wine that is dense, rich and harmonious, this project pays tribute to French expertise in the art of blending grape varieties. After careful ageing for several months in oak barrels, Pontificis reveals all the complexity and generosity of the southern terroirs.

TERROIR

Grenache comes from Tautavel and Puichéric, in the south of Minervois.
Syrah comes from Minervois and the Hérault plain, same vinification as Grenache.
Mourvèdre comes from Gruissan, on the schist soils of the Mediterranean coast. Warm and sunny.

WINEMAKING

Long maceration and traditional vinification for Grenache. Malolactic fermentation in tank. Aging for 6 months in barrels. Same vinification for Syrah. 80% of Mourvèdre undergoes long maceration and 20% undergoes carbonic maceration.

AGEING

Long tank breeding.

VARIETALS

Grenache, Mourvèdre, Syrah

TASTING

This wine has a very deep purple color with aromas of blackcurrant and red fruits, hints of flowers and spices. The flavors of black fruits are enhanced by silky tannins.

FOOD PAIRINGS

To be enjoyed at 18°C with meats in sauce, Mediterranean dishes, marinated game, and cheese platters.

