

MAISON DE LA VILLETTE

Maison De La Villette, Grenache, Rouge, 2024

Vin de France, VSIG, France

PRESENTATION

A round and rich red wine.

TERROIR

This Grenache was cultivated in the south of France, between Béziers and Perpignan near the Mediterranean coast. The 20- to 50-year-old sloping vineyards are located on clay-silty soils coming from the old Aude river, and from the clay-limestone soils of the Minervois PGI area.

WINEMAKING

The grapes are picked at full maturity. Most are destemmed and will macerate for a long period with control of temperatures and regular pumping-over. The aging in tanks will last from 7 to 9 months.

VARIETAL

Grenache

TASTING

Deep purple in color with vivid highlights. Intense nose of red fruits (strawberry), notes of soft spices (cinnamon). The palate is rich, well-balanced, round with notes of fresh fruits coulis such as raspberry, strawberry, blueberry. Notes of spices lend freshness to the wine.

