



Sésame

IGP Comté Tolosan - 2025 - **RED**

PRESENTATION

Sésame is a varietal wine range focused on fruit, roundness and immediate pleasure. Available in red and rosé, Sésame is perfect as an aperitif and throughout the meal.

The wines in this range come from a 10-hectare vineyard planted on clay-limestone and boulbène soils, located in the communes of Agen and Castelsarrasin.

THE WINE

VARIETALS: Merlot 50%, Tannat 50%

WINEMAKING / AGEING: Short pre-fermentation maceration at high temperature (68°C), followed by maceration and fermentation at 25°C.

TASTING

With its beautiful ruby color, Sésame Red reveals an expressive, fruit-forward nose with notes of raspberry. The tannins are silky and smooth, with no harshness. A wine with lovely freshness.

SERVING / FOOD PAIRINGS

SERVING: Serve between 12° and 14°C.

FOOD PAIRINGS: It pairs perfectly with aperitifs and cocktail-style dinners, and is also ideal to share with a charcuterie board, grilled dishes, a Gascon-style burger, or a cow's milk tomme cheese.

