



PLAISIR



## Lux Tano, Tempranillo, 2024

Vin de France, VSIG, France

### PRESENTATION

This Spanish variety, often planted in the Languedoc, has been vinified in an original way to offer freshness and deliciousness, while remaining well-balanced.

### LOCATION

High exposure to the sun.

### TERROIR

Clay-limestone and rolled pebbles.

### HARVEST

Handpicking, to select the finest bunches.

### WINEMAKING

Carbonic maceration, with no added sulfites to get a perfect expression of the grape variety. No added sulfites.

### AGEING

Stainless steel tank.

### VARIETAL

Tempranillo 100%

### TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 10 years old

### 13 % VOL.

No sulphites.

### SERVING

16/18 °C

### AGEING POTENTIAL

1 to 3 years

### VISUAL APPEARANCE

Pale ruby color.

### AT NOSE

Intense licorice nose.

### ON THE PALATE

Rich, raspberry, violet and chocolate. Spicy and tannic.

### FOOD PAIRINGS

Roasted chicken with olives.



## REVIEWS AND AWARDS



16/20

"Certified organic, no added sulphites. 100% Tempranillo (St-Michel, 2015). Unfiltered. Juicy raspberry fruit, soft tannins, hints of matcha, tarragon, cacao. Glou-glou style, perfect for wine bars."

**Jancis Robinson**

