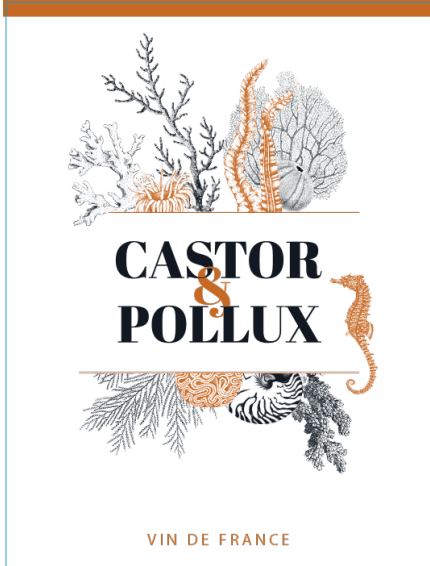


CASTOR & POLLUX



Castor & Pollux, Vin de France, Rouge

Vin de France, VSIG, France

PRESENTATION

The "Castor & Pollux" range is inspired by the famous twins of Greek mythology, protectors of sailors and the Mediterranean Sea. Like these two legendary figures, our white, red, and rosé wines combine strength and harmony. "Castor & Pollux" is an invitation to discover the balanced and timeless flavors of the French vineyard.

IN THE VINEYARD

Mechanical harvesting.

WINEMAKING

The winemaking process follows a traditional method for red wines, starting with a pre-fermentation maceration at low temperature for two days to bring roundness to the wine. Fermentation takes place over 10 days in stainless steel tanks, at low temperature, except for a 24-hour period at a higher temperature to optimize color extraction. Finally, a malolactic fermentation is carried out to bring suppleness and complexity to the wine.

TASTING

With its ruby robe, limpid and brilliant, this wine reveals a very fruity nose, marked by aromas of red fruits. A second nose reveals nuances of spices and aromatic herbs, evoking scents of the scrubland. On the palate, it stands out for its suppleness, roundness, and fruity character, without any aggressiveness. An elegant, refined wine that is easy to drink and pair.

FOOD PAIRINGS

This wine is particularly appreciated as an aperitif and with salads, roast chicken, grilled red meats, pizzas, and cheeses.

