

La Payse Red
Coteaux de Peyriac Indication Géographique Protégée

❖ **DESCRIPTION :**

Eroded marl, and old alluvium banks near the Montagne Noire.

❖ **GRAPE VARIETIES :**

80% Carignan - 20% Grenache

❖ **VINIFICATION :**

Mechanical or manual harvest. Classical winemaking with a selection of yeasts to favor the synthesis of secondary aromas. Temperature control between 25° to 30°C during fermentation for approximately 5 days.

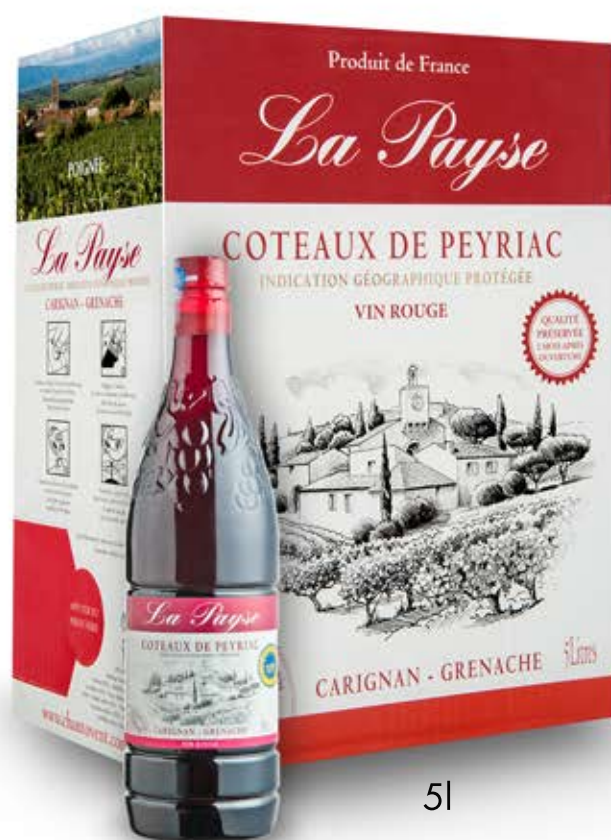
❖ **TASTING NOTES :**

Deep ruby colour with bright tints. Nose of red fruits such as blackcurrant and cherry. In the mouth, the exotic nuances blend with the aromas already perceived on the nose. Elegant, light and refreshing finish.

❖ **SERVING SUGGESTIONS :**

Will go perfectly with grilled meat or casseroles and cheeses.

Serve at 14-16°C.



150 cl

5l