

# RÉSERVE NATURELLE cinsault



## ORIGINS & TERROIRS

Cinsault

Appellation: IGP Pays d'Oc

Label: organic wine - certified by Ecocert

Average yield: 60 hl/ ha

The vineyards are located between Béziers and Nîmes. It offers a wide variety of terroirs (clay-limestone soils, stony terraces, rolled pebbles).



## VINIFICATION & AGEING

Harvested at night to avoid any oxidation of the grapes and to keep their freshness. As soon as the grapes are received in the cellar, they are gently pressed in a pneumatic press under inert gas. Cold static settling. Fermentation carried out at low temperature (15°C) to favour the extraction of aromas. Aged in thermo-regulated stainless-steel tanks.

Fining: Pea proteins and Bentonite.

Filtration: Tangential.



## TASTING NOTES



8-10°C

ELEGANT & SUBTLE

 Lychee pink colour with pearly hues

 Notes of redcurrant and peach

 Beautiful freshness, well-balanced, saline



## FOOD & WINE PAIRING

Carpaccio of sea bream with lime and pink berries.  
The Vegan touch: Skewers with marinated vegetables and herbs.

Bottle 75cl: Bordelaise Type - Item Code: 523  
Case: 6 bottles  
Palletisation: 750 bottles / Pallet: 5 ranks x 25 cases  
EAN Bottle: 3380330001753  
EAN Case: 3380330003238  
Existe en BIB 3L

CONTAINS SULPHITES



JACQUES FRELIN

[www.jacquesfrelin.com](http://www.jacquesfrelin.com)

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