

INFUSION

VIN DE FRANCE RED 2024

In organic conversion - Regenerative agriculture



VARIETIES

Grenache 44%

Merlot 40%

Syrah 16%

TERROIR

Foothills of the Mourre Nègre, the highest point of the Luberon Mountain

SOIL

Gravelly limestone

AGE OF VINES

7-40 years old

ANNUAL PRODUCTION

5 000 bottles

YIELD

45 hl/ha

ALCOHOL

Alcohol degree : 13 %

VINIFICATION

Thermo regulation

Cold maceration 5-7 days between 8 and 10°C

Fermentation temperature between 28 and 30°C during 7 days

Partial extraction of Syrah juice AGEING On stainless steel tank

TASTING NOTES

Clear color. Aroma of fresh red fruits, slightly smoky, very digestible. A nice acidity in the finish. To be enjoyed chilled

FOOD PAIRINGS

To be enjoyed with friends and tapas style cuisine.

Vegan friendly.

TASTING TEMPERATURE

Between 12 and 16°C

AGEING POTENTIAL

3 years