

Patte de Velours

AOP LANGUEDOC Rouge 2023



Grape varieties : Grenache et Syrah

Winemaking : Nocturnal mechanical harvest at the end of September. Destemming, crushing then placing in vats for maceration and fermentation under temperature control. Devatting and pneumatic pressing.

Soil : The vines are on the Coulette estate, on the eastern slope of a hill with red sandy-gravelly soils, altitude 80m.

Tasting Expressive and fresh with notes of cocoa, licorice, kirsh and cherry. The palate is velvety with dense tannins. Only velvet.

Gastronomic advice : To be savored with cooked white meat, ratatouille vegetables or simply a barbecue. Suitable for red meats or fish such as tuna or swordfish.

Ideal serving temperature 10 to 12°C.



Millésime 2021, Gold Medal 2022 Terre de Vins Competition