

GOURGASSE



IGP COTEAUX D'ENSERUNES

GRAPE VARIETIES:

A blend of 60% Merlot and 40% Syrah.

TASTING NOTES:

This festive wine is blessed with an attractive pale salmon-pink hue; the nose is elegant and underpinned mainly on hints of fresh fruit, dominated by raspberry, enhanced by the scent of roses. The silky palate possesses fine balance, which contributes, together with the fruit, to the delightful pleasure this wine brings us. It will be a marvelous accompaniment for your aperitifs and tapas, your paellas and summer grills.

VINIFICATION AND AGING PROCESS:

The grapes are harvested at maturity (13% on average).
The harvest which is totally de-stemmed is carried out at night by machine.
Traditional vinification:
The juice comes 100% from the press.
Followed by a clarification for 36 hours at 6°C (43°F).
The clarified juices are run off.
The alcoholic fermentation lasts for 21 days.
Temperatures are controlled at around 16°C (61°F).
Light fining and filtering are carried out before bottling.

SERVING TEMPERATURE:

Serve cool at around 10°C (50°F).



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