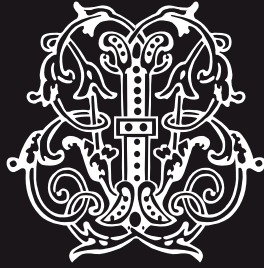


# GOURGASSE



## IGP PAYS D'OC

### GRAPE VARIETIES:

A blend of 60% Merlot and 40% Syrah.

### TASTING NOTES:

This delicious wine possesses a deep ruby-red hue; the nose, in which aromas of small red fruit are mixed with those of blackberry and sweet spices, is both powerful and complex. On the palate, the attack, perfectly well rounded, gives way to a pleasant balance between mellow tannins and a real freshness, which heightens the aromatic sensations in total harmony with the nose. This wine will express itself marvellously for your aperitifs with tapas, or as accompaniment for grills, poultry and selections of cheeses.

### VINIFICATION AND AGING PROCESS:

The grapes are harvested at maturity (12.5% on average). The harvest which is totally de-stemmed is carried out during the morning.

Traditional vinification:

The alcoholic fermentation lasts for 8 days.

Temperatures are controlled at between 25°C and 28°C (77 - 82.5°F).

Rack and return will be carried out occasionally depending on the tasting. Fining and filtering are done before bottling.

### SERVING TEMPERATURE:

Serve at around 18°C (64.5°F).



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\* Sud de France

