



# LES VIGNERONS DE QUISSAC



## Céven'Bio Rouge



- |                       |                                  |
|-----------------------|----------------------------------|
| Degree : 13.5% VOL    | Serving temperature: 16°C        |
| Colour : Red          | Grape(s): 50% Cabernet 50% Syrah |
| Capacity : 750 ml     | Label : AB, HVE, IGP Cévennes    |
| Origin : Gard, France | Goes well with: Meat in sauce    |

### Type of soil

Clay-limestone soil at the foot of the Cévennes mountains in south-eastern France.

### Vinification

Following organic specifications, traditional fermentation in temperature-controlled concrete vats. Maceration for 3 weeks at between 20 and 28°C for the Cabernet. Short maceration for 3 days at 20°C and liquid phase fermentation for the Syrah.

### Tasting

Deep colour, nose of fresh fruit, supple tannins on the palate.

### Food and wine pairing

Fresh goat's cheese, grilled meats, grilled sun vegetables.

### Composition

50% Cabernet, 50% Syrah.

