



LES VIGNERONS DE QUISSAC



L'empreinte – Vin Nature



Alcohol : 12 % VOL



Serving temperature: 12-14°C



Colour : Red



Grape(s) : Syrah



Capacity : 750 ml



Label : HVE, AB



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, maceration for 3 days at 20°C, followed by the end of fermentation in the liquid phase. This wine is made without yeast or any other oenological products. No fining or filtration.

Tasting

Very deep colour, full-bodied and supple on the palate, with a long finish of fresh fruit.

Food and wine pairing

Aperitifs, lightly matured cheeses, red meats and poultry. Chocolate desserts.

Composition

100% Syrah



vignerons-de-quissac.com



c.cavequissac@orange.fr

Find this bottle on our
website:

