



**LES VIGNERONS
DE QUISSAC**



Les Terres Grises – Rouge



Alcohol : 14% VOL



Serving temperature: 16°C



Colour : Red



Grape(s) : 70% Syrah, 30% Grenache



Capacity : 750 ml



Label : AOP Languedoc



Origin : Gard, France



Goes well with: Civet, Cheese.

Type of soil

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

Vinification

Traditional, in temperature-controlled concrete vats.
Maceration for 4 weeks at between 20 and 28°C.
Partial reincorporation of the presses.

Tasting

This Languedoc wine has a pronounced ruby-red colour and a bouquet of red berries with hints of cherry and strawberry. A powerful, round wine. The tannins are silky with a long finish.

Food and wine pairing

It goes perfectly with game birds, stews or soft cheeses. It will keep for 4 to 6 years.

Composition

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vignerons-de-quissac.com



c.cavequissac@orange.fr

Find this bottle on our
website:

