



LES VIGNERONS DE QUISSAC



Prestige Rouge



Alcohol : 13% VOL



Color : Red



Capacity : 750 ml



Origin : Gard, France



Serving temperature: 16°C



Grape(s) : Cabernet 40%, Merlot 40%, Syrah 20%



Label : HVE, IGP OC



Pairings: Tajines, sauced or spicy dishes

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 3 weeks at between 20 and 28°C.
Separation of the presses during devatting.

Tasting

Deep colour, notes of ripe fruit, slightly oaky, woody finish with supple tannins.

Food and wine pairing

Dishes in sauce, spicy dishes, tagines.

Composition

Cabernet 40%, Merlot 40%, Syrah 20%



vignerons-de-quissac.com



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website:

