

MONT GRAVET

MONT GRAVET RED

REGION:

Herault, Languedoc, France

GRAPE VARIETY:

100% Old vine Carignan

VINEYARDS:

The Herault region of Languedoc is the warmest part of the Languedoc and perfect for the Carignan grape which is particularly well suited to hot and dry climatic conditions. The vines, all over 50 years old, are planted in calcareous soil on hillside vineyards near the town of Cruzy. Yields are kept to a minimum.

WINEMAKING:

Following the harvest, the grapes are all destemmed and the grapes allowed to macerate for a few hours followed by a slow ten-day fermentation during which the wine is pumped over several times a day to extract as much fruit quality as possible. Fifty percent of the wine is aged in French oak for four to five months and the remainder left on its lees in stainless steel vats. Bottling takes place in late March.

TASTING:

Mont Gravet Red is a beautiful cherry red in color and has a suggestion of black cherries and raspberries on the nose. It is rich in fruit flavors but fresh and easy-drinking. Also, very good when serve slightly chilled.

FOOD PAIRING:

The perfect barbeque wine but great with grilled vegetables, pasta, beef stews and other red meats.

TECHNICAL NOTES:

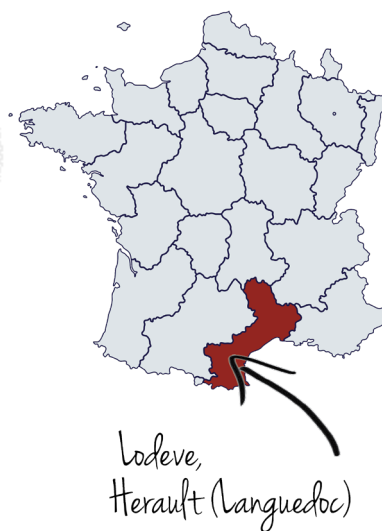
Alcohol 12.5% | PH: 3.56

Acidity: 3.5 g/L

Tartric Acidity: 3.02 g/L



UPC# 0 89832 25911 4
12pk | 750ml



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