



LES ETINCELLES

Cuvée « Fée Griottine »

IGP Pays d'Oc Rouge 2024

In the heart of Saint-Chinian appellation in Languedoc, Saint-Cels more than a vineyard is "Une histoire de Famille". With its 80 ha enjoys an exceptional terroir. Nature offers us all the components necessary for a fabulous alchemy.

A diversity of soils: schist on the hillsides, limestone-clay valleys around Castelbouze, and rolled pebbles along the rivers of Touloubre and Vernazobre. A privileged Mediterranean climate, hot and dry summers, tempered by the freshness of the nights. This large thermal amplitude promotes an accurate maturation. The Tramontane, dry and cold north wind comes to provide its natural help to maintain a good health of the vines.

Les "Étincelles" originates mainly in our IGP plots of rolled pebbles located along the rivers, delivering us lovely tasting cuvees like sparks for our palate.

THE VINES

Varieties: Trio blending of **Merlot** for its enticing character, quaffing and fruity, **Syrah** for its coloring qualities and savory side and **Cabernet Sauvignon** structuring this blend.

Terroir: The IGP plots are mainly located on a limestone-clay soils.

Culture: Sustainable practices we are currently under **organic conversion process**. Composted pomace amendment, crushed unwanted shoots, plowing, trellising to guarantee optimal sun exposure, cordon de Royat pruning with 2 buds. Meticulous and daily work in the vineyards allows us to obtain high-quality grapes healthy and ripe.

The average age of the vines is 17 years.

Yield : <65 hl / ha.

THE CELLAR

Harvest: The different grape varieties are sorted separately to respect the individual characteristics of each grape variety, and capture the best balance of our terroir. The grapes are harvested when they have reached an optimal maturity.

Vinification: Total destemming of the grapes. Traditional vinification with a soak period of 12-18 days at 20/25°C. Frequent pumping over first week of fermentation.

Then wines are racked at the end of the alcoholic and malolactic formation processes,

Ageing: 3-6 months in stainless steel vats and quickly bottling. No fining and light filtration on earth. 13,5% Alc. /Vol.

TASTING NOTES

Clear, star bright, deep ruby color with greedy red hues. Distinct nose with jammy red fruits overtones, mainly morello cherries evolving towards cherries in alcohol while keeping a fresh sensation. After aeration, grilled and spicy notes of pepper appear.

On the palate, nose aromas are harmoniously revealing the trio of Merlot, Syrah and Cabernet Sauvignon grape varieties enhanced by the "Languedocian" heat. Tannins are well-integrated given a well-balanced tasty and greedy mouth. A reasonable length keeping freshness.

SERVICE

To be serve at 12-14°C.

Ageing potential: ready to drink now or but can be stored 3-5 years in your cellar.

FOOD PAIRING

"Fée Griottine" a food friendly drinking wine. It will pair perfectly with simple southern-style dishes such as a farandole of Mediterranean grilled vegetables and tapenade toast or an home-made lasagna Bolognese style.

PACKAGING

6 Bordelaise bottles (75 cl) card box and protective tray.

Neutrocork Premium. High density aluminium complex capsule.

