



EVERY BOTTLE



TELLS A STORY

ENSÉDUNE MALBEC



TECHNICAL INFORMATION

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| Country | France |
| Region | Languedoc |
| Sub-Region | Coteaux d'Ensérune |
| Producer | Les Vignobles Foncalieu |
| Vintage | 2017 |
| Composition | 100% MALBEC |
| Certifications | Vegan |

WINEMAKER NOTES

At the edge of the Mediterranean sea, the Oppidum Romain d'Ensérune dominates the terroir of the Ensédune wines. It is characterized by one of the warmest and driest climates of France located at the west of Béziers. Proud of a thousand-year-old tradition, the Ensérune winegrowers were keen to develop their vineyards by acclimatizing grape varieties from various horizons. Created by teamwork, the Ensédune range is the product of generations of collaboration by winegrowers and presents unusual grape varieties for monovarietal wines.

TASTING NOTES

Bright red ruby colour. Nose with fruity (cherry, raspberry) and floral (liquorice, peony) aroma. In the mouth, a well-balanced wine.

PAIRING SUGGESTIONS

To be tasted with grilled red meat or a cheeseboard. Serve between 18°C and 20°C.

VINEYARD

100% Malbec. Grape variety originating from South-Western France (Cahors). The crop loads need to be regulated as it tends to produce large amounts of fruit. It is harvested late. It loves red, acidic soils with iron concretions, as found on the Montady plateau and at Capestang. It is prone to failing to set fruit and is sensitive to drought.



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VINIFICATION

The grapes are vatted at the coolest time of the day and then cooled to 4°C for cold maceration. The body and aromas are extracted in the aqueous phase, without crushing the grapes. Seeded with selected yeast and fermented at 24°C with pneumatic (pulsair) Burgundy-style crushing to finalise the extraction of tannins. Pressing, malolactic fermentation. Matured on fine lees for 3 months.
