Domaine certified
High Environmental Value
since 2019

l'Insolent

RED

Appellation: IGP Côtes de Gascogne

Grape varieties: Merlot
Cabernet sauvignon
Syrah



Vinification and Maturing

After a short pre-fermentation maceration, extraction is carried out by gentle pumping. The alcoholic fermentation temperature is regulated at around 26°C. Natural malolactic fermentation. Total maceration never exceeds 12 days to favour the roundness and expression of the fruit. Exclusively aged in vats. The wine is bottled early to preserve the fruitiness of the grape.

Tasting notes

This atypical vintage in Gascony offers a nice complexity and intensity to the nose with a round and fresh finish. This blend gives a gourmet and elegant wine with notes of red fruits and fresh spices.

Food pairing

It is perfect for an evening buffet with friends or family, with all summer dishes, seasonal salads, cold meats...

Bliss in a glass!

Serve between: 14/16°c

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