Our vineyard has a High Environmental Value certification

l'Insolent

Red

Appellation : IGP Côtes de Gascogne

Grape varities : Merlot
Cabernet sauvignon
Syrah



Vinification and Maturation

After a short period of prefermentary maceration, extraction is carried out by "pumping over" the caps. The temperature of alcoholic fermentation is regulated at approximately 26 °C. Natural malolactic fermentation. Total maceration never exceeds 12 days to favor fullness and fruitiness. Exclusively aged in barrels. Bottled early to preserve the fruitiness of the grape.

Wine tasting

Soft and generous, it's modern and well balanced, with hues of red fruit and fresh spices. The elegant and airy finish ensures great digestibility throughout.

Wine pairing

Perfect on its own or with a buffet shared with friends or family, with most everyday dishes, barbeques, pizzas and platters of cured meats...

Serving temperature: 14/16°c

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