

MAESTRAL

IGP C A R D

European Specific Range, Maestral, IGP Coteaux du Pont du Gard, Rouge, 2023

IGP Coteaux du Pont du Gard, France

The 2023 vintage, despite a dry winter, saw the vines start their cycle. A rainy spring boosted growth, especially of the grenache. Summer heat exceeding 40°C affected yields, but the quality of the grapes remains excellent, offering powerful red wines, aromatic whites, and a crispness for the rosés.

PRESENTATION

Maestral or mistral is the name given to the north wind that descends the Rhone Valley. Associated with the expertise of our winemakers, it contributes to the quality of our wines.

TERROIR

Silty soil with deep and rich soil from the bottom of major Rhône tributaries valleys.

WINEMAKING

100% Classic winemaking (destemmed and crushed harvest), fermentation at 25°C and regular oxygen input during winemaking.

VARIETALS

Grenache noir, Merlot, Syrah

15 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve at 15-17°C

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

Dress supported by purple reflections.

AT NOSE

Black olive and rosemary.

ON THE PALATE

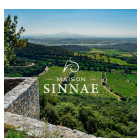
Powerful and fleshy tannins that allow notes of chocolate and black cherry to express themselves.

CLASSIC FOOD AND WINE PAIRINGS




International cuisine, Desserts, White meat, Red meat, Poultry



Type of bottle	Closure	Volume (ml)	item code	Bottle barcode	Case barcode
Bordelaise Alliance	Bouchon technique	750		3365385005352	3365388005168



European Specific Range

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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