



Maestral, IGP Coteaux du Pont du Gard, Rouge, 2024

IGP Coteaux du Pont du Gard, France

PRESENTATION

This cuvée, Maestral, owes its name to the Occitan dialect meaning the Mistral, the wind that blows down the Rhone valley. This cuvée honours the singularity of the terroir that makes up the Gard vineyards. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

TERROIR

In the Coteaux du Pont du Gard, our vines are rooted in deep, rich, silty soils, typical of the valleys formed by the Rhône's major tributaries. Bathed in sunshine and swept by the Mistral, this terroir allows the grapes to ripen harmoniously, giving the wines their balance, freshness and vibrant fruit expression.

WINEMAKING

100% traditional vinification using destemmed and crushed grapes, fermented at 25°C with regular oxygen additions throughout fermentation.

VARIETALS

Syrah 40%, Grenache noir 30%, Merlot 30%

14 % VOL.

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

SERVING

Serving temperature 15-17°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

Deep in colour with garnet highlights.

AT NOSE

A generous bouquet of jammy fruit, with notes of spice and Mediterranean herbs.

ON THE PALATE

Fleshy tannins provide a long, lingering finish, enhanced by notes of chocolate and black cherry.

CLASSIC FOOD AND WINE PAIRINGS

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

